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12

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vol. 020

FREE



**O-SEIBO:** Gift Culture in Japan

SPECIAL INTERVIEW

**Boom Boom Satellites**

(techno/rock unit)

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[December 2008, Vol. 020]

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Published by Trend Pot NY, LLC  
 30 W. 26th St., 10th Fl., New York, NY 10010-2011  
 TEL: 212-431-9970 / FAX: 212-431-9960  
[www.chopsticksny.com](http://www.chopsticksny.com)  
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Presented by The No.1 Japanese Free Paper in NY, NY Japon



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© Japan Ryokan Association

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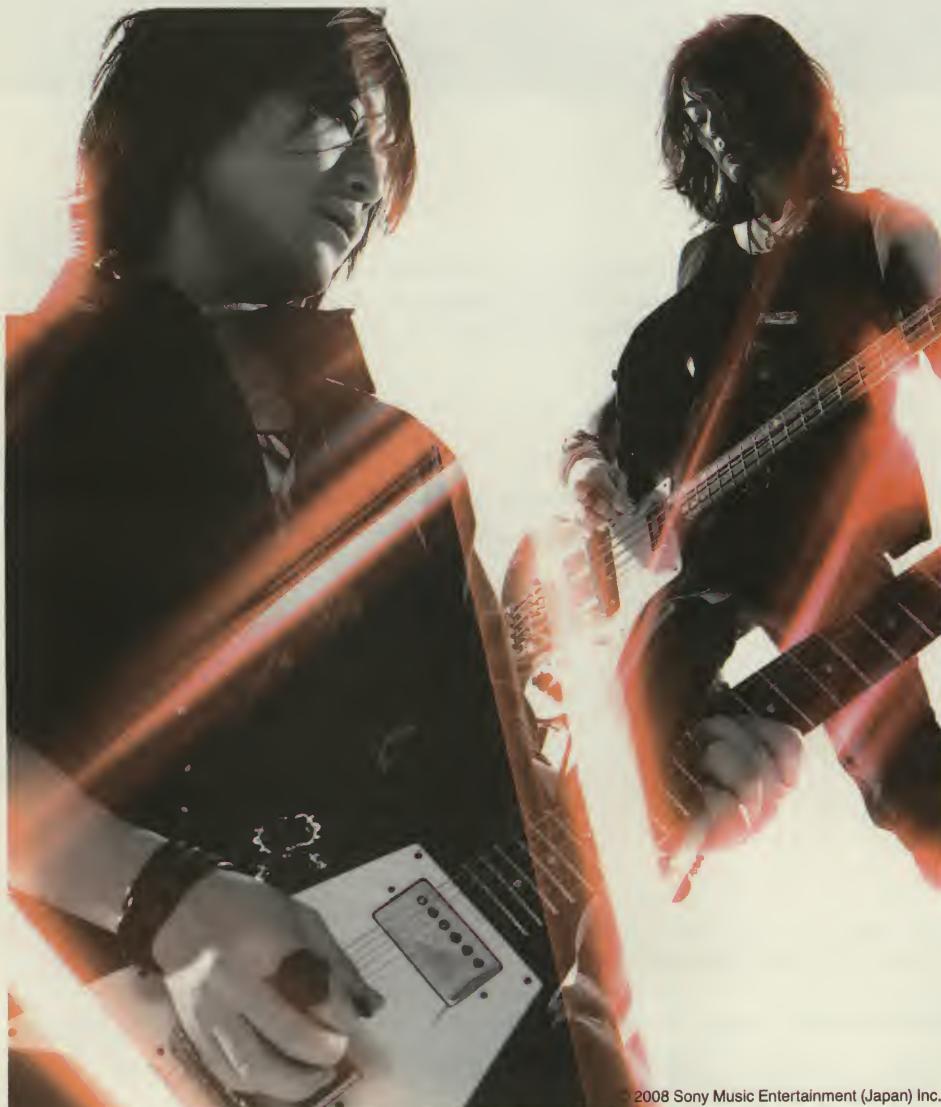
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# WE WERE GOING TO QUIT BOOM BOOM SATELLITES AFTER OUR THIRD YEAR, BUT INSIDE WE KNEW THAT GIVING UP OUR DREAM WAS NOT THE ANSWER. — **BOOM BOOM SATELLITES**



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**BOOM BOOM SATELLITES** are bassist/programmer Masayuki Nakano and guitarist/vocalist Michiyuki Kawashima, two friends who met in the early 90s while attending college in Tokyo. Since then BBS have released six studio albums; remixed music for artists including Garbage, Josh Wink, and Ken Ishii; toured globally with Fatboy Slim, The Chemical Brothers, Underworld; and have had their music featured in anime and commercials. While the group's studio albums have garnered critical acclaim it's their dynamic live shows that transformed BBS into bona fide superstars. BBS' seventh album, the metal-oriented *Exposed*, has just been digitally released in North America. *EXPOSED* is now available on iTunes Music Store.  
[www.myspace.com/bbsamerica](http://www.myspace.com/bbsamerica) [www.bbs-net.com](http://www.bbs-net.com)

*Anime, manga, J-Horror, and video games are all examples of the J-pop craze that now dominates America's subculture. J-music is the only part of J-pop not making headway in the U.S., but that's about to change. Already enjoying stardom in Japan Michiyuki Kawashima (singer/guitarist) and Masayuki Nakano (Bassist/DJ), a.k.a. Boom Boom Satellites (BBS), are now making a landfall in America with the digital release of their most recent album, *Exposed*, and Chopsticks NY caught up with BBS to discuss crossing cultural boundaries in pursuit of that revolutionary sound and the importance of living your dreams.*

**Before we begin I wanted to congratulate you on winning Japanese Magazine's best album of 2006 award for ON. Coming off the success of ON was there any particular sound you were striving for while recording your most recent album, *Exposed*?**

*Masayuki Nakano (MN):* We were trying to go for a more metal sound. Something heavier. We used a lot more guitars and drums on *Exposed* than on any of our prior records.

**Who were some of the artists that originally got you into electronic music?**

*MN:* I was very influenced by the Detroit techno sound of the early 90s. One group I remember listening to a lot early on was 808 State. While club-hopping around Tokyo in the early 90s, I would see these revolutionary DJs perform and talk to them after their sets. It was an exciting time.

**Although *Exposed* is being released "digitally" in America it actually hit stores in Japan a year ago, do you think it's being embraced more by Japanese or international fans?**

*MN:* I'm not sure if fans outside Japan are receiving

it well because the album has only been released in Japan, and we haven't toured outside Japan.

*Michiyuki Kawashima (MK):* We have opened up for many artists like The Chemical Brothers, Moby, and Fatboy Slim, but have yet to headline anything major outside the country. That's about to change as we prepare for our first Australian tour. We digitally released Exposed in Australia a short time ago and since then we've been receiving positive feedback.

#### Would you like to tour America sometime in the future?

*MK:* Of course, the American audience is great. They really understand our style of music and are extremely enthusiastic about it. I remember opening a show for Moby in Minneapolis a few years ago and the crowd was really into it. Everyone was dancing and having a great time. We can't wait to perform in America again.

#### At what age did you start getting serious about becoming a musician?

*MK:* While I was in middle school. We [Nakano & I] originally met in college while I was in another band, but it was during those middle school days that I got serious about music.

#### What sparked your interest to work together?

*MK:* Well, I wanted to create a rock band that incorporated aspects of the nightlife scene in its music, something similar to what was going on in the U.K. Unfortunately, though, we were short a drummer so I asked Nakano to lend a hand. From that point we started recording demos and performing at small, local venues.

#### What did your parents think when you told them your dreams?

*MK:* There were times when we had support from our parents, and others when we didn't.

#### The times without that support must have been difficult.

*MK:* We were going to quit Boom Boom Satellites after our third year, but inside we knew that giving up our dream was not the answer. Soon after the decision to continue songwriting our music began generating buzz. It wasn't until we started doing remixes and movie soundtracks that our sound got a major push.

**The movie soundtracks your music is featured on appears to be mostly animations. Are you into Anime?**

*MK:* I grew up on anime, and still watch it today. Two songs from Exposed have already been used on various soundtracks. "Shut Up And Explode," is the opening theme to Xam'd: Lost Memories and "Easy Action" is featured in the film Vexille. It was truly a wonderful experience to be involved so early into production. We plan on writing more music for soundtracks in the future because we know how much audio manipulation impacts the visuals.

**Just watching the video for "Moment I Can" off 2005's Full Of Elevating Pleasures I can tell you guys take visuals very seriously.**

*MK:* Music videos are part of the creation process so its important to work closely with the video director. After a few meetings we decide on the concept, and move forward with production.

**Are your live gigs just as intense as the videos?**

*MK:* More. With the inclusion of drummer Naoki Hirai we become a three piece ensemble that drops you somewhere between a heavy metal concert and a warehouse rave party. The combination of audio and visual stimulation magnifies the live show's potency.

**It appears that 2008 has been a pivotal year**

**for the Boom Boom Satellites. So what's next for you guys?**

*MK:* We just released a new Live DVD set that was recorded in 2008 while touring, and are already in the studio recording a follow-up to Exposed. After that we'd like to focus on getting our music to more people around the world.

**Has the past success changed the way Boom Boom Satellites music is created?**

*MK:* Not really. For this new album we basically locked ourselves in the studio and began writing, which is what we've done in the past, but this time the only pressure we have comes from our own desire for perfection.

**Is there anything you would like to say to the Americans who are reading this article?**

*MK:* Yes, please come out and see us. We have a really great show planned for you. For every album written, we record two different mixes. The first mix is the one everybody hears on the album, but the second mix can only be heard during the live show because we synchronize the music with a series of complex visuals that are also mixed live. Another reason for the two recordings is to make everything more exciting for the crowd, and they get to hear something new.

— Interviewed by Sam Frank

## WHAT WILL COME NEXT?—THE FUTURE OF J-MUSIC

Over the last decade America has been binging on Japanese pop culture. Judging by the Pokemon craze of the late 90s to the more recent video game wars between the Sony Playstation 3 and Nintendo Wii, it appears that pop culture is evenly exchanged between both countries. Unfortunately it has yet to properly acknowledge Japan's bustling music industry. There are a few reasons for America's lackluster response to Japanese artists. One significant detractor is the language barrier. American audiences place just as much importance on the lyrics as they do to the music, which is why Japan's most successful artists are unable to make a breakthrough.

Although language and concept have blocked

most J-artists from conquering America's music market there are some recent additions who have slipped through the cracks. Thanks to movies, anime, and commercials groups like the Teriyaki Boys (*Tokyo Drift*), Puffy-AmiYumi (*Hi Hi Puffy AmiYumi*), and The Yoshida Brothers (*Nintendo Wii*) have all found their way into American homes.

So, what's next? With Japanmania still rampant, America is ready for a J-music hero to emerge. A band with enough talent to show the international community that Japan not only imports music from around the world, but is a country that cultivates and exports its own, unique sound; and no group is more ready to carry that torch than Boom Boom Satellites.

➊ Drink

## Ozeki Komatsu Tatewaki: A Taste of the Last Samurai

**A**bout 150 years ago, Japan left behind the feudal samurai era (Edo Jidai) and transitioned into modern society (Meiji Jidai) after decades of unrest. Komatsu Tatewaki is the underground leader who largely contributed to this Meiji Restoration. Now, in the early 21st century, his name is dedicated to the sake that has just been brought to the US by Ozeki Sake U.S.A., Inc., the first company built sake brewery in the U.S.



**Junmai taruzake Ozeki Komatsu Tatewaki** reproduces the flavor of taruzake in the samurai period, which is when people aged, preserved and distributed sake in cedar *taru* (barrel). By actually aging sake in barrels made of cedar, Ozeki Komatsu Tatewaki absorbs the natural cedar aroma to its full extent, and the elegant top note lingers while you enjoy a spicy yet smooth fla-

Ozeki Komatsu Tatewaki evokes the spirit of samurai. A period drama series "Atsuhide" featuring his contributions is currently broadcast on TV Japan ([www.tvjapan.net](http://www.tvjapan.net)) in the U.S.

vor. This instantly takes you back to the time of the heroes who built modern Japanese society.

This sake can be enjoyed either cold or at room temperature, and on its own as well as being paired with various foods. "Since the sake has a distinct aroma from the cedar, it goes better with strongly flavored dishes than delicate ones," says Mr. Tetsuya Funato, marketing manager for Ozeki Sake's eastern region. "I recommend pairing it with dishes like Simmered Pork Belly, Grilled Ginger Pork, and yakitori (charbroiled chicken). It would go best with kurobuta, a type of pork from Kagoshima prefecture where Komatsu Tatewaki established his base."

The sake with a gallant spirit crosses over time and space and will blow your mind. Celebrate the turn of the year with a taste of regeneration.

**Ozeki Sake U.S.A., Inc.**  
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➋ Book

## New Publishing Company Brings Japanese Holistic Healing Secrets to America

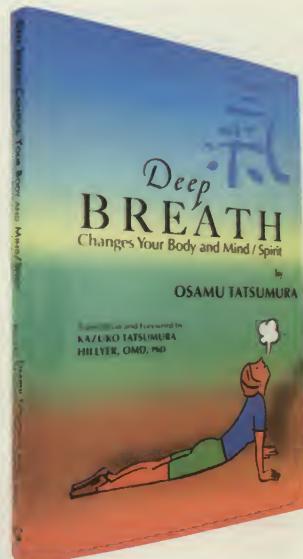
**A**s long as people have been looking for alternative ways to stay healthy, there has always been great interest in Japanese holistic health practices. For the first time, these age-old healing traditions and the works of past and present Japanese medical doctors have been translated and made accessible to an eagerly awaiting American audience.

In October 2008, Dr. Kazuko Tatsumura Hillyer, well known for her tireless 30 years of humanitarian work and cultural preservation and exchange between countries of the East and West, launched **Kokoro Publishing** to provide English-speakers with insight into ancient Japanese holistic philosophies. Now, anyone, from an individual looking for alternative ways to stay healthy to a medical professional interested in expert opinion previously unavailable in English, can lead a healthier life through the principles of Japanese holistic healing and practical self-therapy steps.

The three current books in Kokoro Publishing's Holistic Health Series are: *Overcoming Cancer and Other Diseases in a Holistic Way* by T. Mitsui, which explains the heat-based Onnetsu therapy and shows its application to

various types of cancer, illnesses and diseases; *Your Immune Revolution & Healing Your Healing Power* by Dr. T. Abo, a world-famous immunologist, which focuses on self-healing and contains easy-to-follow techniques written by Dr. Tatsumura; and *Deep Breath Changes Your Body and Mind/Spirit* by O.Tatsumura, which teaches simple breathing exercises to help with insomnia, smoking, losing weight and other concerns. These and future books from Kokoro Publishing are available for purchase on Amazon.com.

For more information, visit the website of the Gaia Holistic Circle at [www.gaiah.com](http://www.gaiah.com).



## From Japan

### Special Tools for Making "Nenga-Jo" (Japanese New Year's Cards)

**N**o other people devote themselves to making (not writing) New Year's cards than the Japanese. It is almost a ritual for Japanese to send nenga-jo (New Year's cards) to friends, relatives, co-workers, and business clients, regardless of the closeness of their relationships. It's not unusual to send over 100 cards, and even small children get involved in this custom.

People try to create memorable nenga-jo every year, but not everyone has graphic design or artistic skills, unfortunately. Every year around this season, a lot of helpful tools become available, from ready-made nenga-jo and customized patterns to nenga-jo silkscreening kits. Here are some picks from the newly released tools. "Designers Nenga-Jo: CD-ROM 2009," which includes 2,000 patterns and illustrations created by renowned designers and illustrators. Even people who have no aesthetic sense can create impressive nenga-jo with the support of this super-tool. For those who prefer a handmade touch, "Hankeshi-Kun" is recommended. It is a set of tools for creating keshigomu hanko (a stamp made from an eraser) and comes with a chisel, cutting knife, ink, and different sizes of erasers. Some people might need help being efficient rather than creative. Software

called "Atena Shokunin" allows you to organize the address book on your computer and print each address on nanga-jo with simple steps. One of the easiest, and actually the most popular, ways to create original and personal nenga-jo is to include family photos. Here, the printer plays an important role. "Epson Multiphotograph Colorio 901A" produces superior image quality while printing at a high speed. It is equipped with copying and scanning functions and can even combine handwritten characters with photo images.

These consumer-friendly tools are certain to be popular during this nenga-jo production season, which has already started.



"Designers Nenga-Jo:  
CD-ROM 2009"



"Hankeshi-Kun"



"Epson Multiphotograph Colorio 901A"

## Shop

### With Children and Moms In Mind

**W**hether you are a new mom, or a veteran mom looking for hip, classy, yet affordable clothing for your young ones, look no further, because **Bit'z Kids** has finally arrived in town. This brand new store opened on the Upper West Side is the first to open in NYC, but the brand is not exactly new to the industry. In fact there are over 100 stores in Japan, packed with all kinds of goodies for children from ages 0 to 10, and its modern, fun designs have caught on in China, too.

"We do everything we can to keep the cost down because children grow up so fast, and we wanted to create a shop for moms where they don't

have to consult their budget every time kids need new clothing. But at the same time, we take comfort and functionality seriously. Many of our products use 100% cotton because it's gentle on the skin, and because it can absorb perspiration.



While the designs are unique they are also activity friendly," says the store manager, Ms. Chiba.

There are currently three lines to choose from including "Seraph", an earth tone chic line for girls, "F.O. Kids", a casual line for boys and girls, and "Bit'z", a line that features funky unisex designs. All the items on sale have gone through strict inspections of the Japanese Product Quality Standards ensuring its safety. Many of the jackets and pants are also reversible so that moms can get more for their money. Equipped with a fitting room that can be used for breast feeding, and a play area/diaper changing station, the store accommodates moms with small children in more ways than one.

#### Bit'z Kids

410 Columbus Ave., New York NY 10024 / TEL: 212-724-1415 / [www.bitzkids.com](http://www.bitzkids.com)



# GO GIFT SHOPPING!

Holiday gift shopping can be exciting as well as troublesome. It is always a conundrum to choose the best from dozens of choices. Let Chopsticks NY™ help you handle that. From romantic, sensible, fun to practical, you'll find the gift that suits your needs.

## PLACES TO GO SHOPPING AROUND

(Featured stores)

BOOK OFF New York Store, Kazuyo Nakano New York, Minamoto Kitchoan,  
Facial Index, Korin Japanese Trading

## SELECTED GIFTS FOR THE HOLIDAYS

(Featured gift suppliers)

Ume No Yado Brewery, Bit'z Kids, Bloom New York, Dr. Ci:Labo, Kaori's closet TOKYO,  
Katagiri & Co., Kiteya, Maeda-En, Moonflower Spa, Morihata International, Ripplu

## LISTINGS SHOP GUIDE



Photo images on page 6, 7, 8,  
and 11 courtesy of Kiteya.

# O-SEIBO: GIFT CULTURE IN JAPAN

## SHOWING YOUR APPRECIATION

The holiday gift season has just arrived, meaning it is now time for you to figure out what to buy for your loved ones. It's the same in Japan, but, in addition to gift-giving within one's personal circle, there's one more gift custom: o-seibo.

O-seibo literally means "the end of the year" and is a rather formal custom that has been traditionally observed in Japan. The spirit behind o-seibo is showing appreciation at the end of the year to people who mean a lot to the giver. Unlike holiday gifts, people usually exchange o-seibo with groups of people--a family, relatives, co-workers--rather than individuals. People used to visit each household and company when they delivered o-seibo, but the custom has become simplified these days and many mail o-seibo to save time.

This is the busiest season for retail stores, especially for department stores. From early November to after Christmas Day, each department store sets up a temporary space or floor specifically dedicated to o-seibo gifts. Thousands of items, intended to meet the customers' budgets and the tastes of the recipients, are displayed and sold in these o-seibo departments. The prices of the most popular items range from 3000 yen (\$30) to 5000 yen (\$50), while expensive o-seibo can cost as much as 100,000 yen (\$1,000). Each household usually sends three to five o-seibo gifts each season.

## POPULAR O-SEIBO ITEMS

The most sought-after o-seibo gifts are assortments of food and household goods that can be enjoyed by the entire family--beer, coffee, premium sausage and ham, selected local specialty foods, condiments and oils, sweets and desserts, and gift certificates are all popular items. There was once a time when high quality nori (dried seaweed) and katsuo-bushi (bonito flakes) were favored, but these days they are not ranked at the top. Special gifts such as jizake (sake from a micro-brewery) and local foods, both of which used to be unavailable as o-seibo items, have taken the place of nori and katsuo-bushi. This reflects the tendency of people desiring to give more original o-

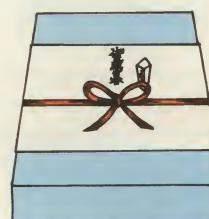
seibo instead of just sending "safe" items.

It is also true that what people want to give and what they want to receive are not always the same. Research data show that recipients' favorite o-seibo are gift certificates while the gifts that senders most want to give are beer and coffee. To avoid worrying about personal taste, some people allow the recipients to choose their own gifts by sending catalogs.

## THE MANNER OF O-SEIBO

When Japanese give o-seibo, there are certain rules that they must follow. The first thing is the gift-giving period, which runs from early December to around the 20th. It's okay to send o-seibo in late December, but this period should be avoided because people are extremely busy settling everything from the past year and preparing for the upcoming year.

The second important thing is wrapping style. First, wrap the gift in paper and then put another paper with mizuhiki and noshi patterns (shown below) over the wrapping paper. Mizuhiki is an ornamental paper ribbon that is used for formal occasions. There are several colors and knotting styles used for different occasions, so the style should be carefully chosen. The knot for o-seibo is a butterfly knot using red and white ribbon. Noshi is a symbol used for celebratory gifts. It comes from noshi-awabi, paper-thin flattened abalone meat that was originally used in ceremonies. It is customary to write the name of the sender (not the recipient) on this white paper.



It is polite to write a thank-you letter when you receive an o-seibo gift. The exchange of o-seibo is usually mutual, so people commonly call to thank each other these days. There might, however, be a case when someone receives an o-seibo gift from an unexpected person. In that case, it is not necessary to send a gift back to them in haste, but sending a thank-you note is a good response. If you really need to send an o-seibo

gift of the same value back to the person, it is more appropriate to send an o-nenga gift for the New Year than to send an unprepared o-seibo present.

## THE SALES TREND DURING CURRENT O-SEIBO SEASON

It is predicted that the sales of o-seibo will be lower during this recession. In order to keep this from happening, many retailers are taking new steps. Since so many people buy o-seibo at the same time, popular or limited-quantity items often sell out early, and many stores accept "reservations" for o-seibo as well as for the delivery of these gifts. Stores are now offering "early bird" reservations a few days earlier than usual to encourage consumers to shop early. Department stores usually set special discount prices for some items, but this year they have expanded these specials to give more discounted options to customers.

Until the 1990s, the o-seibo culture in corporations was huge. Many corporations keep lists of companies that should receive o-seibo. Recently, however, retail stores have watched corporate spending decrease, and they predict the situation will get worse this year. In response, the retail industry has shifted its focus to individual consumers. One department store provides a service that allows consumers to trace sources of food items online from their cell phones. Since food traceability is an important issue in Japan now, stores are trying to attract more customers and a greater market share by providing such detailed services. The peak of o-seibo sales this year is predicted to be in early December.



# Places to Go Shopping Around

If you plan to get a unique gift for the holidays, here are the places to go.

You can find one of a kind items for someone you care about.



## BOOK OFF New York Store

### Take advantage of the biggest sale of the year!

Recycling is becoming more and more common in this eco-friendly age, but have you thought about recycling your books, CDs, and DVDs? **BOOK OFF New York Store** constantly carries 200,000 recycled items, including comics and manga, hard cover books, paperbacks, fiction, nonfiction, magazines, dictionaries, children's books, business books, CDs, DVDs, video games, videos in both Japanese and English, and even anime and manga figures.

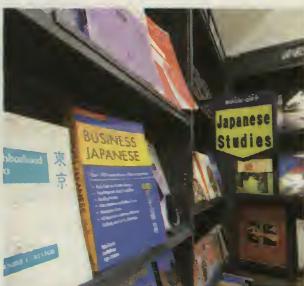
What is amazing about BOOK OFF is not only that it sells a tremendous number of items at reduced prices but also that these items are valuable. According to Mr. Shuzui, manager of the New York store, a recycled book caught someone's attention at least once while approximately 30% of newly released books go unsold in Japan. "We offer items in good condition, which looks almost brand new, at approximately half price. Also, our \$1 book section attracts many customers because there are a lot of bargains. I hope you enjoy looking for a lucky find," he says. BOOK OFF also completely cleans each item before putting it on the shelf.

This Christmas, the store will hold the biggest sale of the year from Dec. 20-28. All English books will be sold at 30% off, CDs and DVDs at 20% off and Japanese comic books at 10% off. Also, all Japanese hardcover books (*tankōbon*) will be \$7. Other offers cannot be used with these discounts. Gift certificates (\$5 and up) are also available.

**BOOK OFF New York Store**  
14 E. 41st St.  
(bet. Madison & 5th Aves.)  
New York, NY 10017  
TEL: 212-685-1410  
Sun-Sat: 10am-8pm  
[www.bookoff.co.jp](http://www.bookoff.co.jp)



If you're looking for English books, pass the counter on the first floor and go straight. This floor also displays videos, DVDs, CDs, and video games.



You can find English books about Japanese culture, Japanese language textbooks, and translated Japanese novels on the mezzanine level.



Lots of manga and comics in both English and Japanese are displayed on the second floor. There are also children's books and anime and manga figures on this floor.



The basement is filled with Japanese books—hard cover and paperback, fiction and nonfiction—as well as Japanese magazines.

# KAZUYO NAKANO NEW YORK

## Kazuyo Nakano's handbag collections reconcile grace and fantasy for the urban women

**Kazuyo Nakano New York** is the symbol for a generation of working girls with a fashion edge. Born in Kyoto, designer Kazuyo Nakano developed a creative mind, respectful of the Japanese tradition of quality leather craftsmanship, and dedicated herself to bringing this art to the fashion-savvy New York woman. Her handbag designs reflect the complex task of modern women: captivating elegance in the midst of a busy schedule.

Chic business women, the "Alice" bag is for you: an exquisitely detailed crocodile embossed leather purse that is large enough to pack your Wall Street Journal, your make-up pouch and your Blackberry throughout the day. And as night follows closely the day, Kazuyo Nakano New York created this convertible model to fulfill your dreams: you can fold the Alice in half, pulling its delicate gold shoulder strap to reveal a stylish party clutch.

The classic winter "Karolina" model with button detail and gold hardware is functional and chic. A colorful collection of wallets, portfolios and i-Pod cases will complete your look and accommodate any budget. You can carry everything you need from passport to planner, in one stylish three-dimensional portfolio. No matter what you are looking for, be assured that Kazuyo Nakano New York leather goods will carry you in style throughout the day from business lunch to cocktail dinner!

### Kazuyo Nakano New York

117 Crosby St. (bet. Prince and Houston Sts.)  
New York, NY 10012  
TEL: 212-941-7093 / [www.kazuyonakano.com](http://www.kazuyonakano.com)  
Mon-Sat: 11am-7pm, Sun: 12pm-6pm



Innovative fold-over "Alice" bag with  
detachable strap and magnetic closure.



"Karolina" retro modern buffalo leather  
model with signature button detail.



An extensive collection of  
leather accessories crafted  
in Japan makes the  
perfect Holiday gift.

# MINAMOTO KITCHOAN

## Where Japanese Tradition Meets The Rest Of The World

Since 1947, when it was first established in Okayama prefecture, **Minamoto Kitchoan's** creations have been loved for their originality and their unique take on the Japanese traditions of wagashi (Japanese dessert), by drawing influences from various regions and cultures from around the world.

Each season Minamoto Kitchoan comes up with something unique, and this winter, we are blessed with several new seasonally limited additions such as the *Suikanshuku* made with dried persimmons, stuffed with sweet white beans and rolled in pearl sugar. The natural sweetness of the fruit and the delicate white bean paste is subtle, sophisticated, and a great counterpart to *sencha*. The *Hanatsubomi*, made with a Japanese citrus called yuzu, stuffed with sweet white bean paste, uses a whole candied yuzu which is not only edible, but also visually satisfying, capturing the essence of the season.

While they strive to promote Japanese culture through their creations, some of their products have a more international twist, like the *Chocolate Daifuku* with soft chocolate powdered mochi surrounding the pure chocolate inside. The *Gareiju*, which is Minamoto Kitchoan's version of a baumkuchen, a traditional European cake that has come to be loved by the Japanese, is a European tradition elevated to its finest form with Japanese technique. Each item comes in beautifully wrapped gift boxes with various sizes to choose from, so hurry up for your chance to stand out from the crowd this season with your unique gift!



*Hanatsubomi* (top left) and *Suikanshuku* (bottom right) are finest examples of the wagashi craft, while the *Chocolate Daifuku* (top right) and *Gareiju* (bottom left) demonstrate how Minamoto Kitchoan is constantly pushing the envelope of wagashi.

### Minamoto Kitchoan

608 Fifth Ave. (at 49th St.), New York, NY 10020 / TEL: 212-489-3747 / [www.kitchoan.com](http://www.kitchoan.com)  
595 River Rd., (Mitsuya Marketplace) Edgewater, NJ 07020 / TEL: 201-313-9335



## FACIAL INDEX

### Finding the Perfect Fit for Your Eyes

A trendsetter in the eyewear industry, **Facial Index** offers a wide spectrum of designs with the fusion of traditional craftsmanship and the latest technology from Japan. Their collection is modern, chic and unique, but the design never compromises their true function. Many frames come with nose pads that can be removed or adjusted for a perfect fit. Their experienced staff can also suggest the best pair for your facial features. From November 22nd to December 31st, they are offering 50% off on selected items exclusively imported from Japan. Get a pair of fabulous glasses and make a fashion statement this winter!



Note: The frame misaligns without nose pads.

**FACIAL INDEX**  
NEW YORK

**Facial Index**  
104 Grand St.,  
(at Mercer St.)  
New York, NY 10013  
TEL: 646-613-1055  
[www.facial-index.com](http://www.facial-index.com)  
[facialindex@gmail.com](mailto:facialindex@gmail.com)  
Mon-Sat: 11am-7pm  
Sun: 12pm-6pm



## KORIN JAPANESE TRADING

### Engraved Knife - A Gift Like No Other

**Korin Japanese Trading** has been serving New York's restaurant industry with their premium chef's knives and Japanese kitchenware since 1982. In their store, they display beautiful, high quality knives, and their knowledgeable staff can help you pick a knife that meets all of your culinary needs and requirements. From Black Friday to the end of the year, all knives are 15% off, and selected items from *Togiharu Hammered Texture Damascus* knives are 20% off. Another great Korin product is *Cook Zen*, a cooking pot designed especially for microwave ovens, and it makes cooking for one person quick and easy.



**Korin Japanese Trading**  
57 Warren St.  
(bet. Church St. & W. B'way)  
New York, NY 10007  
TEL: 1-800-626-2172  
[www.korin.com](http://www.korin.com)  
Holiday store hours (from Nov. 28th): Mon-Fri: 10am-7pm, Sat & Sun: 10am-6pm

Korin offers engraving on their quality knives, a perfect way to personalize your gift.

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ユニーク ジャパン

## Charms in Japan -Vol.1-



### M o r i   S h i o

It's been believed in Japan that salt has the power to purify things, drive away evil spirits, and create new energy. People often place Mori Shio, a piling salt on a small plate if they want to purify a point. For example, the low energy points such as entrance, kitchen and bathroom should have their power enhanced by Mori Shio. It is also effective to use Mori Shio when you start driving a brand new car or move into a new house. To apply Mori Shio, place about 10 grams of unrefined, natural salt on a small white or unglazed plate and make a pile-up shape as shown. Replace salt once every one or two weeks. The used salt should be thrown away.

(Courtesy of Bruxia Nishimura / <http://members.at.infoseek.co.jp/bruxia/>)

# Selected Gifts for the Holidays

It is clever to ask professionals their recommendation for finding the best gift this season. Here each shop selects items for the holidays.



## CERA Ionized Shower Head

### Salon Vjin

Winter is here, and we all know what that means. Dryness. But before you go out spending lots of money on expensive skincare and haircare products, consider CERA, a showerhead that can produce negative ion water to restore your skin and hair inside and out.

Negative ions are water molecules that have been broken down to small clusters. This ionized water molecule is small enough to reach deep into the cells, allowing your skin and hair to hydrate from deep within the cell while neutralizing the oxidation that occurs within cells. It can also protect the skin from harm caused by long-term use of chlorine treated tap water that leaves the skin dry and irritated. According to **Salon Vjin**, customers who have tried CERA have been commenting that since using the product, "itchiness from dry skin is now gone", "the effects are immediate and my skin is smooth, soft, and radiant". As for hair, customers have been saying "it brings back moisture and defrizzes, while restoring sheen", "eliminated dandruff problems", and that "styling is a breeze". Some of their customers have even used it on their pets and swear that "it has eliminated odor from their pet's coat".

If all this sounds too good to be true, just visit Salon Vjin and pick up the CERA showerhead to try it out for yourself, as the salon is currently offering customers a free one week trial. But it won't take you that long to decide. How often can you find one thing that's good for the entire household, including your pooch! The first 10 customers who purchase the CERA showerhead will receive a portable mist spray (\$50 value).



Since the ceramic balls in the showerhead never need replacement, you can have spa quality water right in your home for the rest of your life for no additional cost ever.



### Salon Vjin

10 Rockefeller Plaza, Concourse Level,  
New York, NY 10020  
(Entrance at 35 W. 48th St.)  
TEL: 212-664-0664  
[www.salonvjin.com](http://www.salonvjin.com)  
Mon-Fri: 10am-7:30pm  
Sat & Sun: 10am-6:30pm  
Hair cut: \$64 & up  
Perm: \$120 & up, Color: \$68 & up  
Highlight: \$120 & up

## UME NO YADO Junmai Ginjo & Bizen Omachi Junmai Daiginjo

### Ume No Yado Brewery

When invited to a party, it's customary to bring wine, beer, sweets, or a gift that you can enjoy with other people. You may enjoy choosing the most suitable gift for the occasion, but it's also true that finding the perfect gift can sometimes be frustrating. Two premium sakes that were just introduced in the United States two months ago will make gift-giving easy. **Ume No Yado: Bizen Omachi Junmai Daiginjo** and **Ume No Yado: Junmai Ginjo**, produced by a Japanese microbrewery in Nara prefecture, are sure to please both demanding sake connoisseurs and absolute beginners.

**Ume No Yado: Bizen Omachi Junmai Daiginjo** is a well-balanced sake with an apple-like aroma, subtle acidity, and a silky texture. The elegant flavor impresses even experienced sake lovers. At the same time, it appeals to first-time sake drinkers thanks to its clean and fresh flavor. It goes well with sushi and steak as well as creamy-tasting dishes such as fresh oysters. This highest-ranked sake comes in a package and would make the perfect gift for any sort of formal occasion. If you like a richer sake, choose **Ume No Yado: Junmai Ginjo**. It maintains a solid flavor and deep aroma, derived from rice, and is easy for beginners and quite reasonably priced--perfect for a casual party and enjoying with everybody. Junmai Ginjo goes well with seafood dishes and Italian cuisine.

These two sakes are brewed by the time-honored microbrewery, Ume No Yado Brewery, which has produced sake since 1893. Enjoy the newest flavors in New York from the traditional brewery in Japan this holiday season.



Newly released in New York, Ume No Yado's sakes are unique and appropriate gifts for this holiday season.



The name, Ume No Yado, comes from a serene view of a bird chirping on a plum tree in front of the brewery.

#### Where to buy

Mitsuya Marketplace, SAKAYA

#### Where to drink

Hakubai, Hasaki, Hibino, Ippudo, Izakaya Hagi, KuraBam, Matsuri, Sakagura, Sushi of Gari

#### Ume No Yado Brewery

27 Higashimuro, Katsuragi, Nara 639-2102 JAPAN  
TEL: +81-745-69-2121 FAX: +81-745-69-2122  
[www.umenoyado.com](http://www.umenoyado.com)

Distributed by Daiei Trading Co., Inc. TEL: 718-539-8100

## Chiyomusubi Goriki: Sake for Your Dearest Friends

By Keita Akaboshi



Maybe it's just because I'm Japanese that I'm often stopped by strangers in the sake section of a liquor store in the U.S. and asked, "What sake do you recommend?" Then I reply with a question, "Is that for yourself?" Nine times out of ten, it's not for themselves, but a gift for their friends. I have the perfect sake for that occasion; **Chiyomusubi Goriki**. It is premium sake made from rice in Tottori, which is optimal for sake brewing. It delivers the best flavor in any temperature; cold, room temperature, and lukewarm. Naturally, it goes very well with many different types of dishes. What makes this sake best suited for a gift is that you can actually age it as you do with good red wines. Of course you can drink it as it is, but it also shows different characteristics when it's aged for about two years. It might be fun to make your own flavor by playing with the aging season and preserving condition. You may be able to create a wonderful sake like one you've never tasted.



Keita Akaboshi

Wine/Sake Sommelier. He has worked as a wine and sake consultant for restaurants and distributors in both Japan and the U.S. for 10 years.

Distributed by JFC International, Inc.  
TEL: 718-456-8805

千代むすび酒造株式会社  
Chiyomusubi Brewery Co., Ltd  
131 Taisho-machi, Sakaiminato-shi,  
Tottori, Japan TEL: 0859-42-3191  
[www.chukai.ne.jp/~sake88/](http://www.chukai.ne.jp/~sake88/)

## Give the gift of sake this Holiday Season!



Come visit us to explore the city's largest selection of Japanese artisanal sake.



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324 EAST 9TH STREET, NY, NY 10003 | 212.505.7253 (SAKE) | [www.sakayanyc.com](http://www.sakayanyc.com)

## HUNTING HAT & SLIP-ON SHOES

### Bit'z Kids

**Bit'z Kids** is a high-quality children's clothing and accessory store that carries stylish and comfortable designs, and they have just opened their first U.S. store on the Upper West Side in September. From their 7 original clothing brands, F.O.KIDS, Bit'z and Seraph are available here, and their adorable and practical collection has the perfect accessories to ride out the winter in style. Must-have items are the *Hunting Hat* made entirely of fleece, and *Slip-On Shoes* that are colorful in design and fun for kids. Bit'z Kids also provides a changing station and an entertaining play area that makes shopping fun for the entire family.



Hunting Hat (\$25) with snug ear pads  
Slip-On Shoes (\$19)



**Bit'z Kids**  
410 Columbus Ave.  
(bet. 79th & 80th Sts.)  
New York NY 10024  
TEL: 212-724-1415  
[www.bitzkids.com](http://www.bitzkids.com)  
Mon-Fri: 10am - 7pm  
Sat & Sun: 11am - 6pm



## PETIT ÉTOILE (pendant set)

### Bloom New York

**Bloom New York** in Midtown Manhattan offers a large selection of high quality jewelry for men and women at reasonable prices, and their exclusive designs are simple, elegant and unique. For this gift season they recommend a limited edition pendant set *petit étoile* (\$108). Their pendant set includes 3 pendant tops designed in Christmas images that can be mixed and matched depending on your mood with 2 different chains - one in a pink gold and the other a pearl bead necklace. Many new items, normally available only in Japan, are imported for this holiday season as well. Bloom's romantic jewelry will make a great gift for that special someone.



The romantic pendant tops of a crescent moon and a star.

#### Bloom New York

361 Madison Ave.  
(bet. 45th & 46th Sts.)  
New York, NY 10017  
TEL: 212-370-0068  
[www.bloomny.com](http://www.bloomny.com)  
Regular Hours:  
Mon-Fri: 10am-7pm  
Sat: 11am-6pm  
December Hours:  
Mon-Fri: 10am-8pm  
Sat & Sun: 11am-6pm



## MINI SLIP & TAP PANTS (La vie a deux brand)

### Kaori's closet TOKYO

"Kawaii" means "cute" in Japanese, and it is the theme of **Kaori's closet TOKYO**. The antique decor and the girly, sparkly ambiance of the shop just makes you want to walk-in. They offer a full selection of charming lingerie from Japan as well as the U.S. and Europe that meet their high standards for quality and design. Their staff offers recommendations with "one size fits all" gift items. One of the hottest items this winter is a lingerie mini-collection with a colorful flower bouquet print. This collection features tap pants with a frill and a mini slip with a feminine silhouette. New products arrive every week, so every visit is an exciting one.



#### Kaori's closet TOKYO

71 W. Houston St.  
(bet. Wooster St. & W. B'way)  
New York, NY 10012  
TEL: 212-387-7788  
Mon-Sat: 11am-7pm  
(Open until 8pm from 11/28)  
Sun: 12pm-6pm

## AQUA-COLLAGEN-GEL SUPER MOISTURE

### Dr.Ci:Labo USA

During the winter months, the air becomes very dry and draws moisture away from your skin, causing wrinkles and fine lines. *Aqua-Collagen-Gel Super Moisture* from **Dr.Ci:Labo USA** is an all-in-one skincare product that is ideal for the busy New Yorker. This extra rich gel contains nano spheres, small enough to penetrate the outer layer of the skin, and keeps it supple by toning, moisturizing and balancing the skin PH. Starting Dec. 3rd, you'll receive a variety of traveler size skincare products in a beautiful white pouch for purchases of over \$85 while supply lasts. It makes a great holiday gift for those who may want their healthy and youthful glow back.



Available in two sizes: 4.23oz (\$82), 1.75oz (\$40)



**Dr.Ci:Labo USA**  
[media@cilabousa.com](mailto:media@cilabousa.com)  
Purchase Locations:  
**Takashimaya New York**  
693 5th Ave., NYC  
**Douglas Cosmetics**  
29 Grand Central Terminal



## JUUBAKO & BENTO BOX

### Katagiri & Co.

**Katagiri & Co.** is a one-stop shop that carries a wide variety of Japanese products from kitchen utensils to household supplies to groceries. Perfect gift items for this holiday are *jubako* and *bento boxes*. A *juubako* is a tier of lacquered boxes traditionally used to serve and store meals for festive occasions. They come in exquisite and luxurious designs that can be used as a picnic lunch box or to store jewelry. *Bento boxes* are functional lunch boxes that are leak proof, easy to clean, and come in an array of different shapes and sizes. Choose a design to match a personality; it's sure to make a unique and practical gift.



**Katagiri & Co.**  
224 E. 59th St.  
(bet. 2nd & 3rd Aves.)  
New York, NY 10022  
TEL: 212-755-3566  
[www.katagiri.com](http://www.katagiri.com)  
Sun-Sat: 10am-8pm (Food Store)  
10am-7pm (Gift Store)

The prices of Juubako range from \$25 to \$200, and bento boxes are about \$10 and up depending on their size and quality.



## FUROSHIKI (a wrapping cloth)

### Kiteya

**Kiteya** introduces a variety of products from Kyoto. The word *kiteya* means "please visit us" in Kyoto dialect, and as this implies, they provide the best service with the spirit of *omotenashi*, a sense of hospitality. As the best product for the upcoming gift season, they suggest *furoshiki*, a wrapping cloth traditionally used in Japan. Furoshiki (\$20-50) is an ultimate eco-friendly product that can wrap any item. They also recommend New Year wreaths and Christmas decorations for the seasonal gift. If you buy an item at Kiteya or bring your own item and purchase *furoshiki* or *washi* (Japanese paper) at the store, they wrap it for you with no charge.



**Kiteya**  
464 Broome St.  
(bet. Greene & Mercer Sts.),  
New York, NY 10013  
TEL: 212-219-7505  
[www.kiteyany.com](http://www.kiteyany.com)  
Sun, Tue-Sat: 11am-7pm

Wrapping at Kiteya makes your gift even more special.



## BLENDER'S SELECTION

### Maeda-en USA

Afternoon tea is a great escape from busy everyday life, and **Maeda-en USA** offers hand-selected premium green tea directly imported from Japan. *Blender's Selection* is a series of loose tea leaves in 11 different flavors, carefully blended from 7 types of tea leaves such as Gyokuro, Sen-Cha, Genmai-Cha and Houji-Cha. Each tea is packaged in aluminum bags to preserve their freshness, and the splendid aroma of the tea allures the senses every time you open the package. It also comes with blend specific brewing instructions for the best brew. Enjoy their wide variety of teas according to your mood, and add it to your holiday gift list.



**Maeda-en USA**  
16591 Millikan Ave.  
Irvine, CA 92606  
TEL: 949-251-9601  
[www.maeda-en.com](http://www.maeda-en.com)  
[info@maeda-en.com](mailto:info@maeda-en.com)

Available at local Japanese grocery stores. (\$3.99-\$15.99)



## SPA GIFT CERTIFICATE

### Moonflower Spa

Relaxing your mind and body at a spa is a great way to retreat from the cold. **Moonflower Spa** offers customized spa service at affordable prices and recommends spa treatment for a holiday gift. Purchase a gift certificate for 1, 2 or 3 treatments from *Aromatherapy Rose Facial* to recover moisture, *Aromatherapy Rose Body* to exfoliate the entire body, *Geisha Facial* with sake lees to exfoliate and nourish the skin, and *Hot Oil Massage* with heated herbal oil to increase cell metabolism. Choices for men are *Men's Facial with Peel*, *Ear Candle Therapy & Upper Back Swedish Massage*, and *Hot Oil Massage*. Give the gift of relaxation this winter.



**Moonflower Spa**  
8 E. 41st St. 3rd Fl.  
(bet. 5th & Madison Aves.)  
New York, NY 10017  
TEL: 212-683-8729  
[www.moonflowerspa.com](http://www.moonflowerspa.com)  
Mon-Fri: 11pm-9pm  
Sat & Sun: 11am-8pm



## CHIKUNO CUBE (a bamboo charcoal cube)

**Morihata International Ltd. Co.**

*Chikuno Cube* is an air freshener made from ultra fine powder of bamboo charcoal and clay minerals. Bamboo charcoal naturally absorbs odors, but the secret to the superior absorption power of *Chikuno Cube* is the micro-honeycomb structure that amplifies its surface area a thousand fold. This 2-inch cube has the surface area equivalent of 4 football fields and works best in a small enclosed space such as refrigerators, closets and cars. It is eco-friendly and can be re-used for up to 1 year by just exposing it to direct sunlight every 4 weeks for several hours. The quality is rooted in Kyoto's craftsmanship, and it won the Good Design Award in 2008.



**Morihata International Ltd. Co.**  
428 North 13th Street 2C  
Philadelphia, PA 19123  
TEL: 215-238-1328  
[www.morihata.com](http://www.morihata.com)  
[info@morihata.com](mailto:info@morihata.com)  
Sun, Tue-Sat: 11am-7pm

1 cube (\$24), 3 cube set in a tray (\$88) until 12/31/08.



## MODAL TURTLENECK (Bradelis New York Collection)

**Ripplu**

*Ripplu* is a custom fit lingerie shop, specializing in body shaping underwear. From their most popular collection, they suggest *Long Sleeve Modal Turtleneck* (\$58) as a perfect gift item. It's a soft and velvety turtleneck top made from Lenzing Modal MICRO, which is the finest cellulose fiber derived from beech wood. It regulates the moisture from the body while keeping you warm, and also comes with underarm pads containing *bincho-tan* particles that neutralize any odors. The exceptional design works as innerwear or a stylish top, and it is available in black, chocolate, champagne and crimson. This is a must-have item to endure the cold winter.



**Ripplu**  
66 Madison Ave.  
(bet. 27th & 28th Sts.)  
New York, NY 10016  
TEL: 212-599-2223  
[www.ripplu.com](http://www.ripplu.com)  
[info@ripplu.com](mailto:info@ripplu.com)  
Mon-Sat: 11am-7pm  
Sun: 11am-6pm

Bring the December issue of Chopsticks NY for \$5 off on purchase over \$50. Other restrictions may apply.

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[www.misterwrightfinewines.com](http://www.misterwrightfinewines.com) 212-722-4564  
1593 3rd Avenue (bet. 89th & 90th St.) Mon-Sat: 9am-9:30pm, Sun: 1pm-7pm

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## Shop Guide

The following is a list of shops where you can buy Japanese goods, services and art.

### FASHION

#### Upper West Bit'z Kids

410 Columbus Ave. (bet. 79th & 80th St.)	Clothing
212-724-1415	

#### Upper East R by 45rpm

17 E 71st St. (bet. Madison Ave and 5th Ave)	Clothing
212-737-5545	

#### Upper East Seigo Accessories

1242 Madison Avenue(bet.89th & 90th St.)	Accessories
212-534-6275	

#### Upper East SEIGO NECKWEAR

1248 Madison Ave.(bet. 89th & 90th St)	Accessories
212-987-0191	

#### Gramercy Ripplu

	Japanese expert in body shaping undergarments with 20 years of experience. Specializes in custom-altered fits, from small 30A to full 40H, to enhance body shape. Three-step system gradually reshapes tissue through a series of bras to increase lift naturally.
66 Madison Ave. (bet. 27th & 28th Sts.)	Lingerie Shop 212-599-2223 www.ripllu.com

#### Midtown East BLOOM New York

	Bloom is one of Japan's largest and most renowned jewelers with over 200 branches. This is our first U.S. branch. Exclusive designs are simple, dainty and very unique. You will fall in love with our fine steel, titanium, pink gold and silver jewelry. Come visit us!
361 Madison Ave. (bet 45th & 46th St.)	Jewelry 212-370-0068 www.bloomny.com

#### Midtown East NIWAKA

608 5th Ave. (at 49th St.)	Jewelry
212-941-5410	

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595 River Rd.  
Edgewater, NJ 07020  
201.941.1902  
[www.tokiusa.com](http://www.tokiusa.com)

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UTSUWA-NO-YAKATA

Lighting  
Aroma Candle  
Tea  
Home Decor  
Tableware

#### Midtown East Royal Chie

635 Madison Ave. (at 59th St.)	Clothing
212-588-0555	

#### East Village ARGASY

428 E 9th St.(bet. 1st Ave & Ave A.)	Clothing
212-982-7918	

#### East Village Local Clothing

328 E 9th St. (bet. 1st & 2nd Ave.)	Clothing
212-777-3850	

#### East Village Tokio 7

64 E. 7th St. (bet. 1st & 2nd Ave.)	Clothing
212-353-8433	

#### East Village Tokyo Joe

334 E 11th St. (bet. 1st and 2nd Ave.)	Clothing
212-473-0724	

#### Lower Mhn Facial Index

104 Grand St.(at Mercer St.)	Eyewear
646-613-1055	

#### Lower Mhn JUNKO YOSHIOKA

580 Broadway 2 Fl (W B'way & W Houston)	Clothing
212-206-9302	

#### Lower Mhn Kazuyo Nakano NY

117 Crosby St. (bet. Houston and Prince St.)	Accessories
212-941-7093	

#### Lower Mhn Madame Killer

37-39 Clinton St.(bet.Stanton&Rivington)	Clothing
212-505-9392	

#### Lower Mhn Mieko Mintz

65 Thompson St. (bet Spring & Broome St.)	Clothing
212-627-1524	

#### Lower Mhn Mika Inatome

93 Reade St. 2Fl.( bet W B'way and Church)	Clothing
212-966-7777	

#### Lower Mhn msg.

66 Kenmare St. (bet. Mott and Mulberry)	Clothing
212-334-4032	

#### Lower Mhn R by 45pm

169 Mercer St. (at Houston St.)	Clothing
917-237-0045	

#### Lower Mhn Sense of Wonder

196 Spring St. (bet Sullivan & Thompson)	Clothing
212-343-2444	

#### Lower Mhn tutu

55 Spring St.(bet. Lafayette & Mulberry)	Clothing
212-219-9548	

#### Lower Mhn UNIQLO

546 Broadway(bet. Prince & Spring St.)	Clothing
917-237-8800	

#### Lower Mhn Yamak

321 1/2 Bleeker St. (Christopher & Grove)	Clothing
212-807-9100	

#### Lower Mhn Yohji Yamamoto

103 Grand St. (at Mercer St.)	Clothing
212-966-9066	

### J-POP CULTURE

#### Upper West Kim's Video Columbia U.

2906 Broadway (bet. 113rd & 114th St.)	Anime
212-884-5321	

#### Midtown West Jim Hanley's Universe

4 W. 33rd St. (bet. 5th & Broadway)	Manga
212-268-7088	

#### Midtown West Kinokuniya Bookstores

1073 Ave. of the Americas (bet. 40 & 41)	Book
212-869-1700	

#### Midtown West Midtown Comics

200 W. 40th St. (at 7th Ave.)	Anime
212-302-8192	

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14 E. 41st St. (bet Madison & 5th Ave.)	Book Store 212-685-1410

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459 Lexington Ave. (at 45th St.)	Anime
212-302-8192	

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# FOOD DRINK GROCERY

## WINTER GOURMET SPECIAL

For those wanting more memorable dining this holiday season, Chopsticks NY™ features restaurants offering holiday special menus & services to make your dining experience more enjoyable.

(Featured restaurants)

BOZU, NARUTO RAMEN, ONIGASHIMA, SABURI, SACHIKO'S ON CLINTON,  
TOKUBEI 86, TOKYO BAR, TORI SHIN

### JAPANESE CHEF'S HOME STYLE COOKING

BOILED DAIKON RADISH WITH SIMMERED BEEF SAUCE BY SHUICHI WADA (CHOSHI)

### CONVERSATION WITH SAKE SOMMELIER

PAUL TANGUAY: THINKING OUTSIDE OF THE SAKE BOX

### LISTINGS

JAPANESE RESTAURANT / OTHER ASIAN RESTAURANT / GROCERY & SAKE



## BOZU

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Renowned for original Japanese tapas, the latest creation from Bozu in Williamsburg is *Wagyu Sushi Bomb* - 3 pieces of sushi topped with lightly roasted slices of Japanese beef that melts in your mouth. Their high quality beef is marinated in yuzu citrus soy sauce, homemade hot pepper shochu and sea salt, and is served with tangy yuzu jam that cleans your palate. The head chef Kitano suggests, "start with sake first, then revel in the sushi and finish it all off with the yuzu jam". He also recommends lukewarm sake to go with it. Sake changes flavors at different temperatures, and their sake is presented in a "sake tub"- a tabletop double boiler that gradually heats up sake to be enjoyed at various temperatures. Discover new flavor combinations with Bozu's unique tapas and their exceptional sake.



#### BOZU

296 Grand St.  
(bet. Havemeyer &  
Roebling Sts.)  
Brooklyn, NY 11211  
TEL: 718-384-7770  
Mon-Tue: 6pm-11:30pm  
Fri & Sat: 6pm-12:30am  
Sun: 6pm-11:30pm

## NARUTO RAMEN

### NOTHING LIKE A BOWL OF STEAMY RAMEN ON A COLD DAY

You instantly forget the cold weather as the aroma and steam from *Naruto Ramen*'s kitchen draws you inside. Their special menu for November and December are *Tan Tan Men* and *White Meat Ramen*. *Tan Tan Men* is a spicy ramen noodle soup prepared with red chili peppers and sesame seeds in a miso soup base. *White Meat Ramen* is a soy sauce flavored ramen noodle soup topped with *chashu* chicken - white chicken meat simmered with garlic, ginger, sake and soy sauce. It's light on your stomach but satisfies even the most seasoned of ramen enthusiasts. Their lunch sets are perfect gourmet cheap eats, and you can also try soy-sauce, miso and curry flavored ramen for \$6.50 (reg. \$8.50) on Mondays and gyoza dumplings for \$2.50 (reg. \$4.50) on Wednesdays.

Ramen is the excellent comfort food that will always leave you warm and toasty in the chilly winter.



#### Naruto Ramen

1596 3rd Ave.  
(bet. 89th & 90th Sts.)  
New York, NY 10021  
TEL: 212-289-7803  
Mon-Sun: 12pm-11pm

# Aburiya Kinnosuke

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## ONIGASHIMA

### AUTHENTIC JAPANESE NOODLES FOR WINTER PARTIES

Onigashima's specialty is authentic handmade udon and soba noodles made from only the best ingredients imported directly from Japan. A dish you must try this winter is *Nigiwai Udon Suki* - an udon noodle soup served in a hot pot. "Nigiwai" means "brimming with excitement" in Japanese, and as the name implies, this dish is jam-packed with delectable ingredients such as shrimp, whitefish, sea eel and clams along with free-range chicken, tofu, mushrooms and vegetables. It is an exciting meal cooked at your table and can be ordered for 2 or more people. Their dinner menu also features sushi and sashimi as well as a wide variety of appetizers. Groups of up to 40 people can be accommodated in their private room, and Onigashima is the perfect place for

a winter party with scrumptious noodles.



Onigashima  
43-45 W 55th St.  
(bet. 5th & 6th Aves.)  
New York, NY 10019  
TEL: 212-541-7145  
[www.onigashima.com](http://www.onigashima.com)  
Mon-Sun: 11:30am-10:30pm

## SABURI

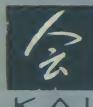
### OPEN UNTIL 3AM- SATISFY YOUR LATE NIGHT CRAVING WITH WAFU-CHUKA

**Saburi** is the only restaurant in NY serving Wafu-chuka - Japanese style Chinese cuisine with a healthy twist. The owner Jun Cui is a veteran chef who worked under the "Iron Chef Chinese", Kenichi Chen, and a standard Chinese dish like *Sweet & Sour Pork* prepared in Japanese style will leave a new and refreshing impression on your palate. Chef Cui recommends *Yuba Harumaki*, a seafood spring roll wrapped in tofu skin, as a healthy alternative for an appetizer, and *Spicy Miso Ramen*, a well-balanced spicy noodle soup topped with minced pork, bok choy and bean sprouts, is guaranteed to keep you warm this winter. Their menu features other ramen flavors as well, and Chinese sake is offered at half price this holiday season. Enjoy Chinese

cuisine like you've never experienced before.



**Saburi**  
168 Lexington Ave.  
(bet. 30th & 31st Sts.)  
New York, NY 10016  
TEL: 212-481-7766  
[www.saburiny.com](http://www.saburiny.com)  
Lunch: Tue-Fri: 12pm-3pm  
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Tue, Wed, Sun: 6pm-1am  
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822 Madison Ave. (at 69th St) NYC L: 12pm-3pm, D: 6pm-9:30pm (last seating)

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## SACHIKO'S ON CLINTON

### ELEGANT FUSION OF TRADITIONAL AND MODERN CUISINE

**Sachiko's On Clinton** serves a fusion of traditional Edomae-style and modern, creative sushi. Their chefs work magic behind the sushi bar giving off a sophisticated energy that adds elegance to the ambience. They have just introduced *Sushi Kaiseki* (\$40), the courses of small dishes and nigiri sushi, based on authentic *kaiseki ryouri*. Sachiko's *Sushi Kaiseki* starts with *sakizuke* (amuse) and goes on to *yaki hassun* (5 appetizers), *nimono* (boiled dish), 5 piece *nigiri* sushi including tuna, fluke, foie gras, salmon-ikura, and sea eel. *Matcha* ice cream with *shiratama* ball ends the courses. They offer 6 course Christmas tasting menu (\$65), including special 5 appetizers and a choice of steak or fish entree on Dec 20th, 21st, 23rd, and 24th. New Year's Eve tasting menu (\$40) is also available. Private party section can be arranged as requested.



**Sachiko's On Clinton**  
25 Clinton St.,  
(E. Houston & Stanton Sts.)  
New York, NY 10002  
TEL: 212-253-2900  
[www.sachikosonclinton.com](http://www.sachikosonclinton.com)  
Tue-Thu: 5:30-12am  
Fri & Sat: 5:30-1am  
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## TOKUBEI86

### MOUTH-WATERING JAPANESE FOOD AT AFFORDABLE PRICES

Serving homemade flavors of Japan for 31 years on the Upper East Side, **Tokubei86** is cherished by patrons of all ages for their wide selection of menu items that include authentic Japanese dishes, daily combination platters and modern Japanese comfort food. The owner/chef Tokunaga's M.O. is to serve mouth-watering dishes at affordable prices. He recommends *Makunouchi Box* (\$20.75) which is a full course meal on a platter. It boasts of small portions of sashimi, assorted tempura, fried scallops, beef negimaki, sake-lee marinated Spanish mackerel, Tekka-maki, as well as oshinko pickles and miso soup! It is one of their most popular platters that satisfies a broad range of appetites. "Be it a party or dinner with friends, everyone and every occasion is welcome", says Mr. Tokunaga with a warm smile.



**Tokubei86**  
314 E. 86th St.  
(bet. 1st & 2nd Aves.)  
New York, NY 10028  
TEL: 212-628-5334  
Lunch: Mon-Fri: 12pm-3pm  
Dinner: Mon-Thu: 5pm-11pm  
Fri: 5pm-11:30pm  
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[www.gyu-kaku.com](http://www.gyu-kaku.com)

## TOKYO BAR

### A NIGHT TO REMEMBER WITH CHRISTMAS COCKTAILS AND DESSERT

Tokyo Bar located in Tribeca serves modern Japanese comfort food, and the interior decorated with manga comics and flashy neon signs makes you feel like you are in Tokyo. Their menu features dishes like *Omurice* (omelet over rice) and *Mentai Pasta* with pollock roe sauce as well as creative cocktails. A unique cocktail to taste this winter is the *Holiday Shot* - colorful layers of liqueurs with peppermint, white chocolate and grenadine syrup. Its sweet and refreshing flavor is perfect for an aperitif or dessert, and it'll be on the house until the end of December when you present this article. Other cocktails include *Peppermint Chocolate Schnapps* and *Hot Chocolate*. The December dessert special is *Strawberry Mousse & Hot Chocolate Shot*; the contrast of sweet and tangy

flavors on the palate is for those with sophisticated tastes.



**Tokyo Bar**  
277 Church St.  
(bet. White & Franklin Sts.)  
TEL: 212-966-2787  
[www.tokyobar-nyc.com](http://www.tokyobar-nyc.com)  
Mon-Thu: 5pm-1am  
Fri & Sat: 5pm-2am  
Sun: 3pm-10:30pm

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## TORI SHIN

### A COMPLIMENTARY BOTTLE OF SAKE WITH HOLIDAY SPECIAL YAKITORI MEAL

Tori Shin specializes in authentic Tokyo style yakitori, and this December they are offering the *Holiday Special Meal* with a Christmas theme. The evening starts off with appetizers: oshinko pickles and a salad decorated like a Christmas tree with steamed chicken and shredded egg crape. The main course includes a roasted duck with *saikyo* miso gravy and mashed potato, 4 chicken skewers, 2 vegetable skewers and seasoned ground chicken over rice topped with a half boiled egg. Sake and white wine jelly is served for dessert, and when you bring this article for this meal, you'll receive a gift of 300ml bottle sake *Shirakabe Gura Tokubetsu Jyunmai* which won the Gold at 2008 U.S. National Sake Appraisal. Other yakitori course meals as well as a

wide selection of vegetable skewers are also available.



**Tori Shin**  
1193 1st Ave.  
(bet. 64th & 65th Sts.)  
New York, NY 10021  
TEL: 212-988-8408  
Mon & Wed: 6pm-10:30pm  
Thu-Sat: 6pm-11:30pm  
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JAPANESE CHEF'S HOME-STYLE COOKING — VOL. 11 —

# BOILED DAIKON RADISH WITH SIMMERED BEEF SAUCE

In this corner, Japanese chefs from restaurants in the Tri-State area share their secret recipes of home-style Japanese dishes with you.



Eating simmering boiled dishes during the ice-cold winter in Japan is nothing but bliss. People eat boiled dishes such as oden, nabe, and sukiyaki to help keep warm, and daikon radish is one of the most frequently used vegetables in these dishes. This month, Mr. Shuichi Wada, executive chef of Choshi introduces his original dish, Boiled Daikon Radish with Simmered Beef Sauce. "It's a combination of the winter dishes Eurofuki Daikon and Sukiyaki. I make sukiyaki-inspired, thick, flavored beef sauce and put it on top of the boiled daikon radish with plain seasoning," says Chef Wada. The daikon radish absorbs the delicate dashi broth well and combines with the meaty sauce to create a mild harmony in your mouth. This dish makes you warm and full on a cold winter night.

**Choshi**

77 Irving Pl. (at 19th St.), New York, NY 10003  
TEL: 212-420-1419



RECIPE COURTESY OF SHUICHI WADA


**INGREDIENTS** (Serves 1 person)

- 3-4-inch-long daikon radish (about 4 inch width)
- 2 tablespoons *katakuri-ko* (starch)
- [Boiling broth]
- 1 oz. *dashi* broth
- 1 tablespoon *usukuchi* soy sauce
- 1 tablespoon *mirin*
- 1 tablespoon cooking sake
- [Meat sauce]
- 40oz thinly sliced beef
- 1 tablespoon vegetable oil
- 1/4 onion 1 tablespoon *mirin*
- 1 tablespoon cooking sake
- 1 tablespoon sugar
- 2 tablespoon soy sauce
- Green onion to garnish

\**katakuri-ko* is a starch made of arrow root or potato. You can find it in Japanese grocery stores. Corn starch can be used as a substitute.

**STEPS**

1. Skin daikon radish and cut into two pieces. Cut away an edge of daikon radish as shown. [photo A]
2. Put daikon in pot and add cold water until it covers daikon. Add *katakuri-ko* and boil for about half an hour. [photo B]
3. Take out boiled daikon and wash its slimy surface in running water.
4. Put daikon into broth mixture and boil for another half hour.
5. Put vegetable oil in heated pan and stir-fry sliced onion and beef. Add green onion at end.
6. Mix *mirin*, sake, sugar, and soy sauce to make meat sauce. Add to stir-fried meat and vegetables and then simmer. [photo C]
7. Cut boiled daikon into 4 pieces, place in bowl, and spread meat sauce over daikon.





# Japanese Restaurant Guide

\$35 Average price for a dinner entree and a drink (sake or wine)

	Sushi Bar Available
	Open for Lunch
	Day Close
	Family Dining
	Romantic Dining
	Local Favorite
	Vegetarian Friendly
	Business Dinner

## Upper West

### Upper West Asiate

Mandarin Oriental Hotel, 35F 212-805-8881	\$100
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### Upper West Bar Masa

Time Warner Ctr., 10 Columbus Cir., 4th Fl. 212-823-9800	\$69
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### Upper West Cafe SWISH

2953-55 Broadway (bet. 115th & 116th St.) 212-222-3568	\$20
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### Upper West Gari

370 Columbus Ave. (bet. 77th & 78th St.) 212-362-4816	\$80
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### Upper West Haku

2425 Broadway (bet. 89th & 90th St.) 212-580-2566	\$25
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### Upper West Haru

433 Amsterdam Ave. (bet. 80th & 81st St.) 212-579-5655	\$35
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### Upper West Masa

Time Warner Ctr., 10 Columbus Cir., 4th Fl. 212-823-9800	\$400
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### Upper West Planet Sushi

380 Amsterdam Ave. (Corner of 78th ) 212-712-2162	\$25
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### Upper West Roppongi

434 Amsterdam Ave. (at 81st St.) 212-362-8182	\$35
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### Upper West Sushi A-Go-Go

1900 Broadway (bet. 63rd & 64th St.) 212-724-7340	\$25
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### Upper West Sushi Hana

466 Amsterdam Ave. (bet. 82nd & 83rd St.) 212-874-1076	\$35
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### Upper West Tenzan

285 Columbus Ave. (at 73rd St.) 212-580-7300	\$32
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### Upper West Tokyo Pop

2728 Broadway (bet. 104th & 105th St.) 212-932-1000	\$32
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### Upper West Tomo Sushi & Sake Bar

2850 Broadway (bet. 110th & 111th St.) 212-665-2916	\$25
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### Upper West Yuki Sushi

656 Amsterdam Ave. (at 92nd St.) 212-787-8200	\$20
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## Upper East

### Upper East Aki Sushi

1425 York Ave. (bet. 75th & 76th St.) 212-628-8885	\$30
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### Upper East Donguri

309 E. 83rd St. (bet. 1st & 2nd Ave.) 212-737-5656	\$54
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### Upper East East Japanese

354 E. 66th St. (bet. 1st & 2nd Ave.) 212-734-5270	\$22
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### Upper East Geisha

33 E. 61st St. (bet. Park & Madison Ave.)	\$61
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### Upper East Haru

1327 3rd Ave. (at 76th St.) 212-452-1028	\$30
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### Upper East Haru Sake Bar

1329 3rd Ave. (at 76th St.) 212-452-2230	\$38
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### Upper East Ichiro

1694 2nd Ave. (bet. 87th & 88th St.) 212-369-6300	\$30
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### Upper East Ikenohana

1016 Lexington Ave. (bet. 72nd & 73rd St.) 212-737-6639	\$30
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### Upper East Iron Sushi

355 E. 78th St. (bet. 1st & 2nd Ave.) 212-772-7680	\$29
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### Upper East KAI

822 Madison Ave. (bet. 68th & 69th St.) 212-988-7277	\$100
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### Upper East Ko Sushi

1329 2nd Ave. (at 70th St.) 212-439-1678	\$31
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### Upper East Koito Sushi

310 E. 93rd St. (bet. 1st & 2nd Ave.) 212-426-1216	\$30
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### Upper East Mr. Ginger

1572 2nd Ave. (bet. 81st & 82nd St.) 212-988-1188	\$33
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### Upper East Naruto Ramen

	Our signature NARUTO RAMEN is a soy broth based noodle soup topped with boiled eggs, a variety of vegetables and thick slices of tender pork. Miso and curry flavored broths also available. Enjoy any ramen for \$6.50 on Mondays and GYOZA for \$2.50 on Wednesdays.
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### Upper East Oyogu

1164 1st Ave. (bet. 63rd & 64th St.) 212-751-3316	\$20
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### Upper East Poke

343 E. 85th St. (bet. 1st & 2nd Ave.) 212-249-0569	\$35
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### Upper East Sachi

1350 Madison Ave. (bet. 94th & 95th St.) 212-534-5600	\$30
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### Upper East Sake Hana

265 E. 78th St. (bet. 2nd & 3rd Ave.) 212-327-0582	\$30
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### Upper East Sasabune

401 E. 73rd St. (bet. 1st & York Ave.) 212-249-8583	\$80
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### Upper East Shabu-Shabu 70

314 E. 70th St. (bet. 1st & 2nd Ave.) 212-861-5635	\$37
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### Upper East Sushi Hana

1501 2nd Ave. (at 78th St.) 212-327-0582	\$30
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### Upper East Sushi of Gari

402 E. 78th St. (bet. 1st & York Ave.) 212-517-5340	\$70
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### Upper East Sushi Seki

1143 First Ave. (bet. 62nd & 63rd St.) 212-371-0238	\$57
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### Upper East Tatani 72

1400 2nd Ave. (bet. 72nd & 73rd St.) 212-472-1700	\$20
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### Upper East Tenzan

1714 2nd Ave. (at 89th St.) 212-369-3600	\$35
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### Upper East Teriyaki Boy

1640 3rd Ave. (bet. 91st & 92nd St.) 212-987-7150	\$7
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### Upper East Tokubei 86

314 E. 86th St. (bet. 1st & 2nd Ave.) 212-628-5334	\$25
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### Upper East TORI SHIN

	TORI SH

<b>Midtown West</b>	<b>Tachigui Sobaya</b>	732 7th Ave. (bet. 48th & 49th St.) 212-265-8181	\$8   
<b>Midtown West</b>	<b>Teriyaki Boy</b>	885 9th Ave. (bet. 57th & 58th St.) 212-307-7202	\$7   
<b>Midtown West</b>	<b>Yakitori TOTTO</b>	251 W. 55th St. (bet. Broadway & 8th Ave.) 212-245-4555	\$44   
<b>Midtown West</b>	<b>Yoshinoya</b>	255 W. 42nd St. (bet. 7th & 8th Ave.) 212-703-9940	\$7   
<b>Midtown West</b>	<b>Yummy Sushi</b>	30 Rockefeller Plaza Concourse Level 212-459-2100	\$7   
<b>Midtown East</b>			
<b>Midtown East</b>	<b>212 Fukumatsu</b>	212 E. 52nd St. (bet. 2nd & 3rd Ave.) 212-754-4840	\$28   
<b>Midtown East</b>	<b>Aburiya Kinnosuke</b>	It's "such fun" trying "dishes you've never heard of" at this "different" East Midtown Japanese where many of the delicately flavored "items come off a robata grill; it's a lot "like going to Tokyo," so "don't expect to hear much English." (Zagat Survey 2007)	213 E. 45th St. (bet 2nd & 3rd Ave.) 212-867-5454
<b>Midtown East</b>	<b>Amakusa</b>	143 E. 47th St. 3rd Fl. (bet. 3rd & Lex. Ave.) 212-593-3355	\$20   
<b>Midtown East</b>	<b>Azusa</b>	3 E. 44th St. (bet. 5th & Madison Ave.) 212-681-0001	\$25   
<b>Midtown East</b>	<b>Chiyoda Sushi</b>	16 E. 41st St. (bet. 5th & Madison Ave.) 212-400-8880	\$18   
<b>Midtown East</b>	<b>Donya</b>	137 E. 47th St. (bet. Lexington & 3rd Ave.) 212-980-7909	\$25   
<b>Midtown East</b>	<b>East 53 Teriyaki House</b>	As the name speaks for itself, teriyaki is one of our specialties, and the secret is in our sauce! Try the popular Benito box combination with teriyaki. We also offer Japanese curry noodle soup and creative sushi rolls for lunch and dinner at very reasonable prices.	220 E. 53rd St. (bet. 3rd & 2nd Ave.) 212-888-6075
<b>Midtown East</b>	<b>Go Sushi</b>	511 3rd Ave. (bet. 34th & 35th St.) 212-679-1999	\$20   
<b>Midtown East</b>	<b>Go Sushi</b>	982 2nd Ave. (at 52nd St.) 212-593-3883	\$25   
<b>Midtown East</b>	<b>Gyu-Kaku</b>	805 3rd Ave., 2nd Fl. (at 50th St.) 212-702-8816	\$40   
<b>Midtown East</b>	<b>Hakubai</b>	The Kitano Hotel, 66 Park Ave. (at 38th St.) 212-885-7111	\$66   
<b>Midtown East</b>	<b>Haru</b>	280 Park Ave. (at 48th St.) 212-490-9680	\$35   
<b>Midtown East</b>	<b>Hatsuhana</b>	17 E. 48th St. (bet. 5th & Madison Ave.) 212-355-3345	\$50   

<b>Midtown East</b>	<b>Hatsuhana Park</b>	Casual dining experience with authentic and fresh sushi. The combination of premium seafood and rice is sure to please your appetite! A wide variety of appetizers are popular among the Japanese patrons. Enjoy a relaxing time with great food in a cozy atmosphere.
		237 Park Ave. (at 46th St.) 212-661-3400 <a href="http://www.hatsuhana.com">www.hatsuhana.com</a>

<b>Midtown East</b>	<b>Inagiku</b>	111 E. 49th St. (bet. Park & Lexington Ave.) 212-355-0440
		151 E. 49th St. (bet. Lexington & 3rd Ave.) 212-319-6876

<b>Midtown East</b>	<b>Izakaya Ariyoshi</b>	If you are longing for authentic and refined Izakaya style Japanese food, Ariyoshi is the place to be. Home atmosphere is perfect to relax and enjoy over 100 kind of home-style cooking. Fresh ingredients make for a varied daily menu. Open until 4am.
		226 E. 53rd St. (bet. 2nd & 3rd Ave.) 212-319-3940

<b>Midtown East</b>	<b>Izakaya Riki</b>	141 E. 45th St. (bet. 3rd & Lexington Ave.) 212-986-5604
		11 E. 47th St. (bet. 5th & Madison Ave.) 212-758-5909

<b>Midtown East</b>	<b>Katsu-hama</b>	7 E. 47th St. 2nd Fl. (bet 5th & Madison Ave) 212-317-2802
		845 UN Plaza (1st Ave Bet. 47th & 48th st.) 212-964-7777
		131 E. 48th St. (bet. Lexington & 3rd Ave.) 212-986-6805

<b>Midtown East</b>	<b>MOCO</b>	Moco transforms into 'Robata' Restaurant. New menu features Japanese Style Grilled Food & Sushi. Open from 5pm, Mon. to 11pm, Tue & Wed to 1am and Thu-Sat to 2am.
		516A 3rd Ave. (bet. 34th & 35th St.) 212-685-3663

<b>Midtown East</b>	<b>Nada-Sushi</b>	135 E. 50th St. (bet. Lexington & 3rd Ave.) 212-838-2537
		4 E. 46th St. (bet. 5th & Madison Ave.) 212-370-4045
		155 E. 52nd St. (bet. Lexington & 3rd Ave.) 212-758-0226

<b>Upper East</b>	<b>Restaurant ON</b>	A counter kappo restaurant serving highest quality seasonal seafood and vegetables in an authentic kaiseki style. Be mesmerized by 7, 9 or 10 course (\$50, \$80, \$110), or order a la carte. A wide variety of sake, shochu, wine, sake tasting flights available.
		1026 Second Ave. (at 54th St.) 212-355-3557 <a href="http://www.restauranton.com">www.restauranton.com</a>



"ITADAKIMASU"

[meaning] Bon appetit!

[usage] It is customary in Japan to say this phrase before eating each meal. Literally meaning "I receive -," this phrase shows the gratitude of a person who is about to eat toward the people who prepared the meal.

SHIROMARU HAKATA CLASSIC

IPPUDO NY

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OPEN HOUR

Mon-Thu 11am~4pm 5pm~12am  
Fri, Sat 11am~4pm 5pm~1am  
Sun 11am~11pm

Last order 30min before the closing time.

\*We may close prior to our closing time when we run out of our soup or noodles. Please call for availability.

## For Those Who Worship Sushi, Welcome To Your Shrine

Since 1976, Hatsuhana has been setting the highest standards for sushi restaurants in NY. We invite you to come and experience the "essence" of sushi and see why we've been going strong for over three decades.

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**HATSUHANA**  
17 E. 48th St. (bet Madison & 5th Ave)  
212.355.3345

### — For casual dining —

**HATSUHANA PARK**  
237 Park Ave. (bet. 45th & 46th St)  
212.661.3400  
Mon - Fri 11:45am-2:45pm (Lunch)  
5:30pm-10pm (Dinner)  
[www.hatsuhana.com](http://www.hatsuhana.com)



Hatsuhana



Hatsuhana PARK



Hatsuhana PARK

Midtown East	Restaurant SEO
249 E. 49th St. (bet. 2nd & 3rd Ave.) 212-355-7722	\$50

Midtown East	Riingo
205 E 45th St. (bet. 2nd & 3rd Ave.) 212-867-4200	\$53

Midtown East	SAKAGURA
Largest sake bar in the world serving over 200 varieties of sake and seasonal daily specials. Homemade soba, and lunch set of soba & rice bowl are popular. This amazing hideout situated on the basement level is perfect for couples. Private parties available.	

211 E. 43rd St., B1F (bet. 2nd & 3rd Ave.) 212-953-7253	<a href="http://www.sakagura.com">www.sakagura.com</a>	\$50
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Midtown East	Shaburi
125 E. 39th St. (bet. Lexington & Park Ave.) 212-867-6999	\$30

Midtown East	Shinbashi
7 E. 48th St. (bet. 5th & Madison Ave.) 212-813-1009	\$50

Midtown East	Shochu Bar Hatchan
Conveniently located near Grand Central Station, it's an oasis offering a wide selection of shochu and Japanese tapas. Enjoy drinks with yakitori and sushi served from the adjacent Yakitori East Restaurant. No cover charge. Discover your favorite shochu here.	

210 E. 44th St. (bet. 3rd & 2nd Ave.) 212-687-5075	<a href="http://www.shochubarhatchan.com">www.shochubarhatchan.com</a>	\$30
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Midtown East	Soba TOTTO
211 E. 43rd St., 1st Fl (bet. 2nd & 3rd Ave.) 212-557-8200	\$44

Midtown East	Sushi ANN
38 E. 51st St. (bet. Park & Madison Ave.) 212-755-1780	\$60

Midtown East	Sushi Time
821 2nd Ave. (bet. 43rd & 44th St.) 212-883-8983	\$30

Midtown East	Sushiden
19 E. 49th St. (bet. 5th & Madison Ave.) 212-758-2700	\$57

Midtown East	Tokyo
342 Lexington Ave. (bet. 39th & 40th St.) 212-697-8330	\$50

Midtown East	Tsushima
141 E. 47th St. (bet. Lexington & 3rd Ave.) 212-207-1938	\$40

Midtown East	Washoku Tei
1007 2nd Ave. (bet. 53rd & 54th Sts.) 212-223-8303	\$30

Midtown East	Yakiniku Izakaya Riki
Serving authentic yakiniku dinner (Japanese BBQ) with several kinds of red wine, sake and shochu in a romantic semi-private dining space. A private back room accommodates for large parties. Open Monday to Saturday from 6pm until 4am.	

250 E. 52nd St. (bet. 2nd & 3rd Ave.) 212-826-4255	\$30
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Midtown East	Torys
The sister restaurant of Yakitori Totto, Torys is the newest Yakitori spot in Midtown. Menu showcases every imaginable part of chicken, faultlessly seasoned and grilled to perfection. Torys also offers innovative dishes as well.	

248 E. 52nd St., 2Fl. (bet. 2nd & 3rd Ave.) 212-813-1800	<a href="http://www.torysnyc.com">www.torysnyc.com</a>	\$44
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Midtown East	Yakitori East
210 E. 44th St. (bet. 2nd & 3rd Ave.) 212-687-5075	\$20

Midtown East	YAMA Restaurant
308 E. 49th St. (bet. 1st & 2nd Ave.) 212-355-3370	\$37

Midtown East	Yummy Sushi
875 3rd Ave. Food Court, Lower Level 212-888-8801	\$7

Korea Town	
Korea Town	Todai

6 E. 32nd St. (bet. Madison & 5th Ave.) 212-725-1333	\$25
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Chelsea	
Chelsea	Aki Sushi

128 W. 36th St. (bet. Broadway & 7th Ave.) 212-868-8091	\$30
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Chelsea	Daioh Sushi
300 W. 23rd St. (bet. 7th & 8th Ave.) 212-727-0888	\$20

Chelsea	ENNNU
20 E. 17th St. (bet. 5th & Broadway) 646-336-7004	\$10

Chelsea	Iron Sushi
440 3rd Ave. (bet. 30th & 31st St.) 212-447-5822	\$29

Chelsea	Izakaya Ten
207 10th Ave. (bet. 22nd & 23rd St.) 212-627-7777	\$25

Chelsea	Matsuri
369 W. 16th St. (bet 8th & 9th Ave.) 212-243-6400	\$30

Chelsea	Momoya
185 7th Ave. (at 21st St.) 212-989-4466	\$40

Chelsea	Monster Sushi
158 W. 23rd St. (bet. 6th & 7th Ave.) 212-620-9131	\$30

Chelsea	MORIMOTO
88 10th Ave. (bet 15th and 16th St.) 212-989-8883	\$90

Chelsea	Naka Naka
458 W. 17th St. (at 10th Ave.) 212-929-8544	\$50

Chelsea	Nooch
143 8th Ave. (at 17th St.) 212-691-8600	\$20

Chelsea	Ono
Gansevoort Hotel, 18 9th Ave. (at 13th St.) 212-660-6766	\$60

Chelsea	Tebaya
144 W. 19th St. (bet. 6th & 7th Ave.) 212-924-3335	\$10

Gramercy	
Gramercy	15 EAST

Gramercy	Aji Sushi
519 3rd Ave. (bet. 34th & 35th St.) 212-686-2055	\$26

Gramercy	Aki Sushi
121 E. 27th St. (bet. Lex. & Park Ave. S.) 212-213-9888	\$30

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4:30pm-12:00am (Mon-Thu), 4:30pm-1:00am (Fri & Sat)  
4:30pm-11:00pm (Sun)

University PL  
 Broadway  
 12 ST  
 11 ST  
 10 ST

<b>Gramercy</b>	<b>BUTAI</b>
115 E. 18th St. (bet. Park Ave. & Irving Pl.)	\$44
212-387-8885	
<b>Gramercy</b>	<b>Choshi</b>
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77 Irving Place. (at 19th St.)	\$20
212-420-1419 www.sushichoshi.com	

<b>Gramercy</b>	<b>Hamachi</b>
34 E. 20th St. (bet. Broadway & Park Ave.)	\$15
212-420-8608	
<b>Gramercy</b>	<b>Hane</b>
346 1st Ave. (at 20th St.)	\$30
212-598-9889	

<b>Gramercy</b>	<b>Haru</b>
220 Park Ave. South (at 18th St.)	\$35
648-428-0989	

<b>Gramercy</b>	<b>JAPONAIS</b>
111 E. 18th St. (bet. Irving Pl. & Park Ave. S.)	\$75
212-260-2020	

<b>Gramercy</b>	<b>Kaiten Sushi East</b>
366 3rd Ave. (bet. 26th & 27th St.)	\$15
212-889-2326	

<b>Gramercy</b>	<b>Mishima</b>
164 Lexington Ave. (bet. 30th & 31st St.)	\$25
212-532-9596	

<b>Gramercy</b>	<b>Saburi</b>
168 Lexington Ave. (bet. 30th & 31st St.)	\$25
212-481-7766	

<b>Gramercy</b>	<b>Sushi SAMBA</b>
245 Park Ave. South (bet. 19th & 20th St.)	\$35
212-475-9377	

<b>Gramercy</b>	<b>Sushi Sen-nin</b>
30 E. 33rd St. (bet. Madison & Park Ave. S.)	\$40
212-889-2208	

<b>Gramercy</b>	<b>Sushi Twist</b>
66 Madison Ave. (bet. 27th & 28th St.)	\$30
212-213-2299	

<b>Gramercy</b>	<b>Teriyaki Boy</b>
18 Lexington Ave. (bet. 22nd & 23rd St.)	\$10
212-260-4420	

<b>Gramercy</b>	<b>YAKINIKU JUJU</b>
157 E. 28th St. (bet. Lexington & 3rd Ave.)	\$30
212-684-7830	

<b>Gramercy</b>	<b>YAMA Restaurant</b>
122 E. 17th St. (at Irving Pl.)	\$20
212-475-0969	

## West Village

<b>West Village</b>	<b>Aki</b>
181 W. 4th St. (bet. Barrow & Jones St.)	\$38
212-989-5440	

<b>West Village</b>	<b>Blue Ribbon Sushi</b>
119 Sullivan St. (bet. Prince & Spring St.)	\$51
212-343-0404	

<b>West Village</b>	<b>Cho Cho San</b>
A neighborhood restaurant perfect for a get together with friends and family. They offer their inherited traditional home cooking including many organic and healthy dishes at affordable prices. Student discount available.	
15 West 8th St. (5th & 6th Aves.)	\$25
212-473-3333 www.chochosanrestaurant.com	

<b>West Village</b>	<b>Go Sushi</b>
3 Greenwich Ave. (at 6th Ave. & 8th St.)	\$20
212-366-9272	

<b>West Village</b>	<b>Hakata Tonton</b>
61 Grove St. (bet. 7th Ave. & Bleeker St.)	\$25
212-242-3699	

<b>West Village</b>	<b>Kirara</b>
33 Carmine St. (bet. Bleeker & Bedford St.)	\$30
212-741-2123	

<b>West Village</b>	<b>Marumi</b>
546 LaGuardia Pl. (bet. Bleeker & W 3rd St.)	\$30
212-979-7055	

<b>West Village</b>	<b>Miyabi</b>
121 W. 3rd St. (MacDougal & 6th Ave.)	\$20
212-677-2370	

<b>West Village</b>	<b>Miyagi</b>
220 W. 13th St. (bet. 7th & Greenwich Ave.)	\$20
212-620-3830	

<b>West Village</b>	<b>Monster Sushi</b>
535 Hudson St. (at Charles St.)	\$30
646-336-1833	

<b>West Village</b>	<b>Nagomi</b>
179 Prince St. (Thompson & Sullivan)	\$50
212-387-8230	

<b>West Village</b>	<b>Rockmeisha</b>
11 Barrow St. (bet. W. 4th St. & Bleeker)	\$35
212-675-7775	

<b>West Village</b>	<b>Soto</b>
357 Sixth Ave. (Washington Pl.)	\$45
212-414-3088	

<b>West Village</b>	<b>Swish Cafe</b>
88 W. 3rd St. (bet. Sullivan & Thompson St.)	\$12
212-777-8808	

<b>West Village</b>	<b>Tomeo Sushi</b>
172 Thompson St. (Bleecker & Houston)	\$30
212-777-9346	

<b>West Village</b>	<b>Ushiwakamaru</b>
136 Houston St. (Sullivan & MacDougal)	\$80
212-228-4181	

<b>West Village</b>	<b>YAMA on Carmine St.</b>
38-40 Carmine St. (Bleecker & Bedford)	\$37
212-889-9330	

<b>West Village</b>	<b>YAMA on Houston St.</b>
92 Houston St. (LaGuardia & Thompson)	\$37
212-674-0935	

## East Village

<b>East Village</b>	<b>Cha-An</b>
Serving a wide variety of tea from China, Japan and India as well as original sweets created by our pastry chef. Daily Special Set for lunch or dinner goes well with wine or sake. Traditional tea ceremony in Seika-do (tatami tea room) is available by reservation.	

<b>East Village</b>	<b>Curry-Ya</b>
Your hunger will undoubtedly be satisfied at Curry-Ya. Gourmet Japanese Curry boasts amazingly rich and complex flavor, and its intimate interior and atmosphere makes anyone feel comfortable dining alone or with friends. Lunch Set available from noon to 4 pm.	

<b>East Village</b>	<b>Wanna read back number?</b>
214 E. 10th St. (bet. 1st & 2nd Ave.)	\$20
866-602-8779 www.nycurry-ya.com	

<b>East Village</b>	<b>Easy Navigation, Exciting Articles, More Convenient!!</b>
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<b>East Village</b>	<b>Chiyono</b>	\$15 M L
328 E. 6th St. (bet. 1st & 2nd Ave.) 212-673-3984		
<b>East Village</b>	<b>Esashi</b>	\$25 M L
32 Ave. A (bet. 2nd & 3rd St.) 212-505-8726		
<b>East Village</b>	<b>GO Restaurant</b>	\$18 M L
	Our Miso Ramen was created upon a long research in Sapporo-Mecca of Ramen, and it's been a hit for over 10 years. The soup is full bodied and rich, and the topping includes seaweed, scallion, roasted pork, boiled egg and more. Shoyu Ramen is also available.	
30 St. Marks Pl. (bet. 2nd & 3rd Ave.) 212-254-5510		
<b>East Village</b>	<b>Gyu-Kaku</b>	\$40 M
34 Cooper Sq. (bet. 5th & 6th St.) 212-475-2989		
<b>East Village</b>	<b>Hasaki</b>	\$35 M L
	Servings authentic Japanese food since 1984, our Edomae style sushi is made only by experience sushi chefs. Try daily specials from sushi bar and kitchen. Also offering seasonal delicacies. Open Lunch Time (Wed-Fri) 12pm-3pm, (Sat & Sun) 1pm-4pm.	
210 E. 9th St. (bet. 2nd & 3rd Ave.) 212-473-3327		
<b>East Village</b>	<b>IPPUUD NY</b>	\$20 L
65 4th Ave. (bet. 9th & 10th St.) 212-388-0088		
<b>East Village</b>	<b>Ishikura</b>	\$20 M L
67 1st Ave. (at 4th St.) 212-979-6646		
<b>East Village</b>	<b>Japonica</b>	\$40 M L
100 University Pl. (at 12th St.) 212-243-7752		
<b>East Village</b>	<b>JEWEL BAKO</b>	\$50 M L
239 E. 5th St. (bet. 2nd & 3rd Ave.) 212-979-1012		
<b>East Village</b>	<b>Kasadelia</b>	\$30 M
647 E. 11th St. (bet. Ave. B & C) 212-777-1582		
<b>East Village</b>	<b>Kyo Ya</b>	\$35 M
94 E. 7th St. (bet. 1st Ave. and Ave. A) 212-982-4140		
<b>East Village</b>	<b>LAN</b>	\$48 M L
56 3rd Ave. (bet. 10th & 11th St.) 212-254-1959		
<b>East Village</b>	<b>Le Miu</b>	\$25 M L
107 Ave. A (bet 6th & 7th St.) 212-473-3100		
<b>East Village</b>	<b>May's KUEBA</b>	\$10 M L
121 2nd Ave. (bet. 7th & St. Marks St.) 347-256-2655		
<b>East Village</b>	<b>Menkui-tei</b>	\$10 M L
63 Cooper Sq. (bet. 7th & St. Marks Pl.) 212-228-4152		
<b>East Village</b>	<b>MINCA</b>	\$10 L
538 E. 5th St. (bet. Ave. A & B) 212-505-8001		
<b>East Village</b>	<b>Natori</b>	\$20 M L
58 St. Marks Pl. (bet. 1st & 2nd Ave.) 212-533-7711		
<b>East Village</b>	<b>Noodle Cafe Zen</b>	\$12 M L
31 St. Marks Pl. (bet. 2nd & 3rd Ave.) 212-533-6855		
<b>East Village</b>	<b>Nori</b>	\$30 M L
129 2nd Ave. (bet. 7th and St. Marks Pl.) 212-677-4825		

<b>East Village</b>	<b>OHI Taisho</b>	\$25 M
9 St. Marks Pl. (bet. 2nd & 3rd Ave.) 212-673-1300		
<b>East Village</b>	<b>Otafuku</b>	\$6 L
236 E. 9th St. (bet. 2nd & 3rd Ave.) 212-353-8503		
<b>East Village</b>	<b>Rai Rai Ken</b>	\$15 L
214 E. 10th St. (bet. 1st & 2nd Ave.) 212-477-7030		
<b>East Village</b>	<b>Ramen Setagaya</b>	\$13 L
	Lunch specials from 12-3:30pm: Shio Ramen for \$7.50 (reg \$9.50) and Soy Sauce Flavored Ramen for \$8.50 (reg \$10.50). Don't forget to try Curry Over Rice, Pork Ginger Over Rice or Gyoza Dumplings with your favorite ramen as a lunch combo. (\$10-)	
141 1st Ave. (bet. St. Marks & 9th St.) 212-529-2740		
<b>East Village</b>	<b>Ramen Setagaya</b>	\$13 L
34-A St. Marks Pl. (bet. 2nd & 3rd Ave.) 212-387-7959		
<b>East Village</b>	<b>Sake Bar Decibel</b>	\$40 M
240 E. 9th St. (bet. 2nd & 3rd Ave.) 212-979-2733		
<b>East Village</b>	<b>Sake Bar Satsko</b>	\$25 M
202 E. 7th St. (bet. B & C Ave.) 212-614-0933		
<b>East Village</b>	<b>Sapporo East</b>	\$20 L
164 1st Ave. (at 10th St.) 212-260-1330		
<b>East Village</b>	<b>Shabu-Tatsu</b>	\$33 L
216 E. 10th St. (bet. 1st & 2nd Ave.) 212-477-2972		
<b>East Village</b>	<b>Sobakoh</b>	\$45 M L
309 E. 5th St. (bet. 1st & 2nd Ave.) 212-254-2244		
<b>East Village</b>	<b>SOBAYA</b>	
	Making soba by hand daily from high quality buckwheat flour imported from Japan. All natural ingredients make soba a healthy meal. Try Lunch Box \$15 with soba or udon, side dishes and dessert. Daily special appetizers and sake selection available for dinner.	
229 E. 9th St. (bet. 2nd & 3rd Ave.) 212-533-6966		
<b>East Village</b>	<b>Souen Restaurant</b>	\$20 L
28 E. 13th St. (bet. University Pl. & 5th Ave.) 212-627-7150		
<b>East Village</b>	<b>Sumile</b>	\$60 M L
154 W. 13th St. (bet. 6th & 7th Ave.) 212-989-7699		
<b>East Village</b>	<b>Sushi Ariyoshi</b>	
	Sushi Ariyoshi is a hidden gem located near Union Square, serving Japanese tapas & sushi. The menu includes authentic Japanese dishes as well as innovative dishes with a large selection of appetizers. A bar counter and a wide variety of sake available.	
810 Broadway (bet. 11th & 12th St.) 212-388-1884		
<b>East Village</b>	<b>Sushi Lounge</b>	\$30 L
132 St. Marks Pl. (bet. 1st Ave & Ave A) 212-598-1188		
<b>East Village</b>	<b>Takahachi</b>	\$20 M L
85 Ave. A (bet. 5th & 6th St.) 212-505-6524		
<b>East Village</b>	<b>Teriyaki Boy</b>	\$10 L
218 E. 10th St. (bet. 1st & 2nd Ave.) 212-677-6058		

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open late



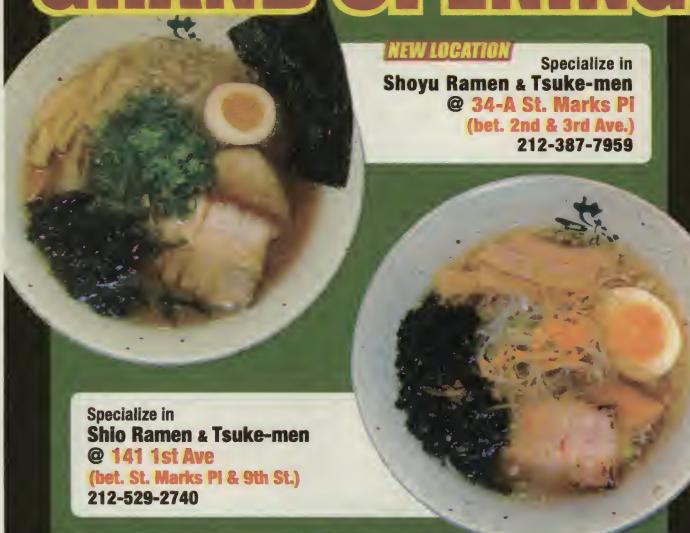
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# GRAND OPENING

**NEW LOCATION** Specialize in Shoyu Ramen & Tsuke-men @ 34-A St. Marks Pl (bet. 2nd & 3rd Ave.) 212-387-7959



Specialize in Shio Ramen & Tsuke-men @ 141 1st Ave (bet. St. Marks Pl & 9th St.) 212-529-2740

**WWW.SETAGAYA-RAMEN.COM** Lunch Sun-Sat: 12-4pm Dinner Sun-Thu: 5pm-1am Fri & Sat: 5pm-2am

<b>East Village</b>	<b>Typhoon</b>
79 St. Marks Pl. (bet. 1st & 2nd Ave.) 212-979-2680	\$15 
<b>East Village</b>	<b>Udon West</b>
11 St. Marks Pl. (bet. 2nd & 3rd Ave.)	\$20 
<b>East Village</b>	<b>Uminoie</b>
 Uminoie is a Japanese comfort food restaurant in East Village with over 50 kinds of sake and shochu. All authentic Japanese homestyle dishes are prepared by the owner/chef. Try Gyo Udon (udon noodles from Goto Islands of Japan). Now serving shochu desserts.	86 E. 3rd st. (bet. 1st & 2nd Ave) 646-654-1122  \$20 

<b>Lower Mhn</b>	<b>NOBU NEXT DOOR</b>
105 Hudson St. (Franklin & N. Moore St.) 212-334-4445	\$75 
<b>Lower Mhn</b>	<b>Rosanjin</b>
141 Duane St. (bet Church & W. Broadway) 212-346-7991	\$80 
<b>Lower Mhn</b>	<b>Sachiko's on Clinton</b>
 High-end yet affordable "authentic/creative" Japanese sushi/sake restaurant in the heart of LES with tranquil garden for outside dining. Perfect for private parties, business meetings, birthday parties and holiday events. Delivery and catering services available.	25 Clinton St (bet E. Houston & Stanton St) 212-253-2900 www.sachikosonclinton.com  \$33 

<b>Brooklyn</b>	<b>Osaka</b>
272 Court St. (bet. Butler & Douglass St.) 718-643-0044	\$30 
<b>Brooklyn</b>	<b>Sakura Cafe</b>
388 5th Ave. (bet. 6th & 7th Ave.) 718-832-2970	\$30 
<b>Brooklyn</b>	<b>Tamari Restaurant</b>
201 Fifth Ave. (bet Union & Berkeley) 718-230-5636	\$20 
<b>Brooklyn</b>	<b>Tenzan</b>
7116 18th Ave. (at 71st St.) 718-621-3238	\$30 
<b>Brooklyn</b>	<b>Yamato</b>
168 7th Ave. (bet. Garfield & 1st St.) 718-840-0099	\$18 
<b>Brooklyn</b>	<b>Zenkichi</b>
77 N. 6th St. (bet. Wythe Ave & Berry St.) 718-388-8985	\$60 

<b>Upstate</b>	<b>Tanto</b>
839 White Plains Rd. Scarsdale, NY 10583 914-725-9100	\$10 
<b>Upstate</b>	<b>Tsuru</b>
259 N. Central Ave. Hartsdale, NY 10530 914-761-0057	\$30 
<b>Long Island</b>	<b>Long Island</b>
<b>Long Island</b>	<b>Akari</b>
2063 Merrick Rd. Merrick, NY 11566 516-378-9888	\$20 
<b>Long Island</b>	<b>Benihana</b>
Northern Blvd. Munsey Park, NY 11030 516-627-3400	\$30 
<b>Long Island</b>	<b>Bonbori</b>
14 Elm St. Huntington, NY 11743 613-673-0400	\$40 
<b>Long Island</b>	<b>Inatomé Steak House</b>
6 5th St. Valley Steam, NY 11581 516-872-0419	\$30 
<b>Long Island</b>	<b>Isono</b>
214 Jericho Tpk Floral Park, NY 11001 516-437-4552	\$25 
<b>Long Island</b>	<b>Koban Restaurant</b>
2018 Merrick Rd. Merrick, NY 11566 516-223-9200	\$30 
<b>Long Island</b>	<b>Koiso</b>
540 Westbury Ave. Carle Place, NY 11514 516-333-3434	\$26 
<b>Long Island</b>	<b>KuraBarn</b>
479 New York Ave. Huntington, NY 11743 613-673-0060	\$30 
<b>Long Island</b>	<b>Kurofune</b>
77 Commack Rd. Commack, NY 11725 631-499-1075	\$20 
<b>Long Island</b>	<b>Nagashima</b>
12 A-1 Jericho Tpk Jericho, NY 11753 516-338-0022	\$25 
<b>Long Island</b>	<b>Sapporo</b>
3266 Merrick Rd. Wantagh, NY 11793 516-785-3853	\$15 
<b>Long Island</b>	<b>Sen Restaurant</b>
23 Main Street, Sag Harbor, NY 11963 631-725-1774	\$40 
<b>Long Island</b>	<b>Shiro of Japan</b>
401 Old County Rd. Carle Place, NY 11514 631-997-4770	\$20 
<b>Long Island</b>	<b>SUSHI ICHI</b>
700 N. Country Rd. Seauket, NY 1173 631-689-3111	\$25 
<b>Long Island</b>	<b>TAIKO Restaurant</b>
15 S. Village Ave. Rockville Centre, NY 516-678-6149	\$20 

<b>Lower Manhattan</b>	
<b>Lower Mhn</b>	<b>Azabu Sushi</b>
428 Greenwich (basement of Greenwich Grill) 212-274-0428	\$50 
<b>Lower Mhn</b>	<b>EN Japanese Brasserie</b>
 Serving traditional Japanese "home style" cuisine in a modern, beautiful environment. Menu is based on the most fundamental building blocks of Japanese cooking while the atmosphere creates a grand environment that retains a remarkable amount of intimacy.	435 Hudson St. (at Leroy St.) TEL: 212-647-9196 www.enjb.com  \$40 
<b>Lower Mhn</b>	<b>Greenwich Grill</b>
428 Greenwich St (bet Vesty & Laight St) 212-274-0428	\$50 
<b>Lower Mhn</b>	<b>Hiroko's Place</b>
75 Thompson St. (bet. Spring & Broome St.) 212-625-1303	\$15 
<b>Lower Mhn</b>	<b>Ise Downtown</b>
56 Pine St. (bet. William & Pearl St.) 212-785-1600	\$35 
<b>Lower Mhn</b>	<b>Kitchen Club</b>
30 Prince St. (at Mott St.) 212-274-0025	\$35 
<b>Lower Mhn</b>	<b>Matsugen</b>
241 Church St. (at Leonard St.) 212-925-0202	\$35 
<b>Lower Mhn</b>	<b>MEGU</b>
62 Thomas St. ( Church & W. Broadway) 212-964-7777	\$125 
<b>Lower Mhn</b>	<b>Mottsu</b>
285 Mott St. (bet. E. Houston & Prince St.) 212-343-8017	\$25 
<b>Lower Mhn</b>	<b>NINJA</b>
25 Hudson St. (bet Duane & Reade St.) 212-274-8500	\$70 
<b>Lower Mhn</b>	<b>NOBU</b>
105 Hudson St. (at Franklin St.) 212-219-0500	\$100 

<b>Brooklyn</b>	
<b>Brooklyn</b>	<b>Blue Ribbon Sushi</b>
278 5th Ave. (bet. 1st St. & Garfield.) 718-840-0408	\$55 
<b>Brooklyn</b>	<b>Bozu</b>
 Japanese fusion tapas restaurant offering homemade infused Japanese spirits and more than 20 varieties of sake. Try our famous sushi bombs which are decorated round sushi. A huge heated patio available! 6pm-12am (Mon-Thu, Sun) 6pm-1am (Fri & Sat)	296 Grand St (bet Havermeyer & Roebling) 718-384-7770 www.sibozu.com  \$30 
<b>Brooklyn</b>	<b>Geido</b>
331 Flatbush Ave. (on Flatbush Ave.) 718-638-8866	\$20 
<b>Brooklyn</b>	<b>Hibino</b>
333 Henry St. (Grand & Montgomery St.) 718-260-8052	\$35 
- <b>Brooklyn</b>	<b>Iron Chef House</b>
92 Clark St. (bet. Henry St & Monroe Pl.) 718-858-8517	\$15 

<b>Upstate</b>	
<b>Upstate</b>	<b>Hajime</b>
267 Halstead Ave. Harrison, NY 10528 914-777-1543	\$30 
<b>Upstate</b>	<b>Kiko House</b>
11-21 E Washington Ave. Pearl River, NY 845-735-8885	\$30 
<b>Upstate</b>	<b>Momiji</b>
261 Halstead Ave. Harrison, NY 10528 914-835-1078	\$20 
<b>Upstate</b>	<b>Nanase</b>
522 Mamaroneck Ave White Plains, NY 10605 914-285-5351	\$50 
<b>Upstate</b>	<b>Nishi</b>
473 Ashford Ave. Ardsley, NY 10502 914-693-2500	\$20 
<b>Upstate</b>	<b>Noda</b>
200 Hamilton Ave. White Plains, NY 10601 914-949-0990	\$40 
<b>Upstate</b>	<b>Sakura</b>
56 Garth Rd. Scarsdale, NY 10583 914-723-7767	\$20 
<b>Upstate</b>	<b>Sakurabana NY</b>
328 Route 59 Central Nyack, NY 10960 914-727-3939	\$25 
<b>Long Island</b>	<b>Taka Sushi</b>
 A small hidden gem located in a strip mall in Westbury. Taka Sushi offers classic Japanese food with fresh fish, seasonal delicacies and a huge selection of premium sakes at reasonable prices. A popular dining spot among the Japanese locals in Long Island.	821 Carmean Ave. Westbury, NY 11590 516-876-0033  \$20 
<b>Long Island</b>	<b>Take Sushi</b>
1035 Broadway Woodmere, NY 11598 516-569-3606	\$20 

<b>Long Island</b>	<b>TOKU</b>	\$50
2014 Northan Blvd., NY 11030 516-627-8658		

<b>Long Island</b>	<b>TORIGO</b>	Come and try our grilled Chilean sea bass with saikyo miso sauce.
		Specializing in Japanese grill and sushi, Torigo in Floral Park Long Island offers both traditional and contemporary innovative dishes.
196 Jericho Tpk, Floral Park, NY 11001 516-352-1116 www.torigorestaurant.com		\$20

<b>Long Island</b>	<b>Yamaguchi</b>	\$25
63 Main St. Port Washington, NY 11050 516-883-3500		
<b>Long Island</b>	<b>Yuki's Palette</b>	\$25
611 Old Country Rd. Westbury, NY 11590 516-334-5009		
<b>Long Island</b>	<b>Yuki's Palette Too</b>	\$25
151 Merrick Ave. Merrick, NY 11560 516-334-5009		

<b>New Jersey</b>		
<b>New Jersey</b>	<b>Aoyama</b>	\$35
1882 Washington Valley Rd. Martinsville, NJ 732-271-2558		
<b>New Jersey</b>	<b>Asahi Japanese</b>	\$17
1475 Bergen Blvd. Fort Lee, NJ 07024 201-944-5113		
<b>New Jersey</b>	<b>Daimatsu</b>	\$20
860 Mountain Ave. Mountainside, NJ 07092 908-233-7888		
<b>New Jersey</b>	<b>Higo Batten</b>	\$10
2024 Center Ave, Suite J&K, Fort Lee 201-461-5465		
<b>New Jersey</b>	<b>ICHIBAN</b>	\$20
776 Bloomfield Ave. W. Caldwell, NJ 07006 973-808-7178		
<b>New Jersey</b>	<b>Ichiban</b>	\$30
414 Hackensack Ave. Hackensack, NJ 07601 201-489-0301		
<b>New Jersey</b>	<b>Italian Tomato (Mitsuwa)</b>	\$7
595 River Rd. Edgewater, NJ 07020 201-941-9113		
<b>New Jersey</b>	<b>Izakaya Don</b>	\$25
671 Palisade Ave. Cliffside Park, NJ 07010 201-941-3400		
<b>New Jersey</b>	<b>Kanoko</b>	\$15
3885 Rt 27 & Rt 518 Princeton, NJ 08540 732-821-8822		
<b>New Jersey</b>	<b>KIKU</b>	\$45
365 Rt. 17 South, Paramus, NJ 07652 201-265-7200		
<b>New Jersey</b>	<b>Komegashi</b>	\$25
103 Montgomery St. Jersey City, NJ 07302 201-433-4567		

<b>New Jersey</b>	<b>Komegashi too</b>	Located in waterfront Jersey City, Komegashi has the most gorgeous view overlooking Manhattan skyline, offers exciting sushi selections. Try our Chirashi Royale, the freshest pick from chef with selection from Japan and domestic. Only 5 min. PATH from NYC!
99 Town Sq. Place, Jersey City, NJ 07310 201-533-8888		\$30

<b>New Jersey</b>	<b>Lounge Zen</b>	\$30
254 Degraw Ave. Teaneck, NJ 07666 201-692-8585		

<b>New Jersey</b>	<b>Masa Sushi &amp; Grill</b>	\$30
381 Greenwich Ave. Greenwich, CT 06830 203-862-9100		

<b>New Jersey</b>	<b>Matsushima</b>	\$35
595 River Rd. Edgewater, NJ 07020 201-945-9450		

<b>New Jersey</b>	<b>Monster Sushi</b>	\$30
395 Springfield Ave. Summit NJ 07901 908-598-1100		

<b>New Jersey</b>	<b>Pinehill</b>	\$20
123 Paramus Rd. Paramus, NJ 07652 201-843-0170		

<b>New Jersey</b>	<b>Princeton Tomo Sushi</b>	
	Visit this cozy kitchen and taste some of the most delicate Japanese cuisine around. From truly authentic to delectably creative, everything is prepared with a smile and passion for fine food. Its casual setting and affordable prices make TOMO a rare find.	

236 Nassau St. Princeton, NJ 08540 609-924-8478 www.princetontomo.com	\$20
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<b>New Jersey</b>	<b>Sakura 46</b>	
388 W. Route 46, Cliffside Park, NJ 07010 201-807-1887	\$20	

<b>New Jersey</b>	<b>Sakurabana NJ</b>	
43 Franklin Ave. Ridgewood, NJ 07450 201-447-6525	\$25	

<b>New Jersey</b>	<b>Santohka (Mitsuwa)</b>	
595 River Rd. Edgewater, NJ 07020 201-941-1004	\$10	

<b>New Jersey</b>	<b>Sanuki Sando (Mitsuwa)</b>	
595 River Rd. Edgewater, NJ 07020 201-941-9113	\$6	

<b>New Jersey</b>	<b>Shina</b>	
498 Anderson Ave., Cliffside Park, NJ 07010 201-941-6333	\$45	

<b>New Jersey</b>	<b>Su Restaurant</b>	
725 River Rd., Edgewater, NJ 07020 201-840-7988	\$16	

<b>New Jersey</b>	<b>Sugi</b>	
2117 Rt 4 E. Bound, Fort Lee, NJ 07024 201-461-8038	\$15	

<b>New Jersey</b>	<b>Tomo's Cuisine</b>	
113 Rt. 23 S. Little Fall, NJ 07424 973-837-1117	\$20	

<b>New Jersey</b>	<b>UKI UKI</b>	
417 E Brinkerhoff Av Palisades Pk, NJ 07650 201-947-6446	\$15	

<b>New Jersey</b>	<b>Umeya</b>	
156 Piermont Rd. Chappaqua, NY 10516 201-816-0511	\$22	

<b>Connecticut</b>	<b>Abis</b>	
381 Greenwich Ave. Greenwich, CT 06830 203-862-9100	\$25	

<b>Connecticut</b>	<b>Fuji Garden Steak House</b>	
215 Liberty St. Pawcatuck, CT 06379 860-599-1155	\$30	

<b>Connecticut</b>	<b>Kazu</b>	
64 N. Main St. Norwalk, CT 06854 203-866-7492	\$25	

<b>Connecticut</b>	<b>KU</b>	
85 E. Putnam Ave. Cos Cob, CT 06807 203-422-6313	\$35	

<b>Connecticut</b>	<b>Wasabi Japanese</b>	
24 S. Main St. Kent, CT 06757 860-927-0048	\$20	

<b>Staten Island</b>	<b>Fushimi</b>	
2110 Richmond Rd. (at Lincoln Ave.) 718-980-5300	\$42	

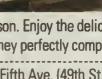
<b>The Bronx</b>	<b>OHANA</b>	
500 City Island Ave. Bronx, NY 10464 718-885-0700	\$35	

<b>CAFE</b>		
<b>Upper West</b>	<b>Beard Papa's Upper W.</b>	
2167 Broadway (at 76th St.) 212-799-3770	Cream Puffs	

<b>Upper East</b>	<b>Choux Factory</b>	
1685 1st Ave. (bet. 87th & 88th St.) 212-289-2023	Cream Puffs	

<b>Midtown West</b>	<b>Cafe Zaiya Midtown W.</b>	
1073 6th Ave. (bet. 40th & 41st St.) 212-764-6785	Bakery	

<b>Midtown East</b>	<b>Minamoto Kitchoan</b>	
	Serving true flavor of Japanese tradition with beautifully shaped and colored confections made from all healthy ingredients to express the elements of each season. Enjoy the delicious creations with hot green tea, as they perfectly complement each other.	

<b>Midtown East</b>	<b>TAFU New York</b>	
	A wide selection of products, including Maccha green tea, loose tea leaves and tea bags, various tea inspired sweets, and special gift sets of authentic Japanese tea and tea utensils. Natural ingredients, free of additives, chemicals, or preservatives.	

<b>Midtown East</b>	<b>Beard Papa's W. Village</b>	
	We bake our special choux pastry several times daily and our secret recipe of whipped cream custard is made on the premise. You can taste the difference of our commitment to serve only the freshest cream puffs with the highest quality in every bite.	

<b>East Village</b>	<b>Beard Papa's Astor Pl.</b>	
740 Broadway (bet. Astor & Waverly Pl.) 212-353-8888	Cream Puffs	

<b>East Village</b>	<b>Cafe Zaiya East Village</b>	
69 Cooper Sq. (at St. Marks St.) 212-25		

<b>East Village</b>	<b>PANYA</b>
10 Stuyvesant St (bet. 2nd & 3rd Ave.) 212-777-1930	Bakery
<b>Lower Mhn</b>	<b>Luxee Dessert Cafe</b>
6 Clinton St. (bet. Houston & Stanton St.) 212-375-1796	Dessert Bar
<b>Lower Mhn</b>	<b>Rheon Cafe</b>
189 Spring St. (Sullivan & Thompson St.) 212-966-7040	Cafe
<b>New Jersey</b>	<b>Gateaux Bakery</b>
494 Kinderkamack Rd. Riveredge, NJ 07661 201-634-1131	Bakery
<b>New Jersey</b>	<b>Minamoto Kitchoan</b>
595 River Rd., Edgewater, NJ 201-313-9335	Confectionery
<b>New Jersey</b>	<b>Parisienne</b>
250 Main St. Fort Lee, NJ 07024 201-592-8878	Bakery

## KARAOKE

<b>Upper East</b>	<b>Box Snack Riki</b>
141 E. 45th St. 2F(bet. Lex. & 3rd Ave.) 212-986-5612	\$10/h \$30 minim
<b>Upper East</b>	<b>Box Snack Riki-2</b>
250 E. 52nd St. (bet. 2nd & 3rd Ave.) 2F 917-533-0418	\$8/h \$30 minim
<b>Upper East</b>	<b>Iggy's</b>
1452 2nd Ave. (bet. 75th & 76th St.) 212-327-3043	no charge
<b>Midtown West</b>	<b>Japas 55</b>
253 W 55th St. (bet Broadway & 8th Ave.) 212-765-1210	8/h /person
<b>Midtown East</b>	<b>Japas 27</b>
366 3rd Ave. (bet. 26th & 27th St.) 212-889-2329	\$8/h /person
<b>Midtown East</b>	<b>Japas 38</b>
9 E. 38th St. (bet. 5th & Madison Ave.) 212-679-4040	\$8/h /person
<b>Midtown East</b>	<b>Karaoke Duet 48</b>
A grandiose karaoke spot with 16 spacious and comfortable private rooms. Sing your heart out with a big flat panel screen and over 100,000 songs to choose from. Japanese sake and shochu available.	
304 E. 48th St. (at 2nd Ave.) 212-753-0030/0031	\$6/h per person
<b>Midtown East</b>	<b>Karaoke Top Tunes</b>
303-305 E. 53rd St.(bet. 1st & 2nd Ave) 212-758-3818	\$2/song
<b>Korea Town</b>	<b>iBop Karaoke</b>
25 W 35th St. 3rd Fl. (bet. 5th and 6th Ave.) 646-752-4895	\$6/h
<b>Korea Town</b>	<b>Karaoke Duet 35</b>
53 W. 35th St. 2nd Fl. (bet. 5th & 6th Ave.) 646-473-0826	\$4/h /person
<b>Korea Town</b>	<b>Tinga Tinga Karaoke</b>
162 Madison Ave. 6th Fl. (bet. 32nd & 33rd St.) 212-213-0875	\$40/h /box
<b>Korea Town</b>	<b>Toto Music Studio</b>
38 W. 32nd St. # 5 (bet. 5th & 6th Ave.) 212-594-6644	\$35/h /box
<b>East Village</b>	<b>Lush Lounge</b>
9 E. 13th St. (bet. 5th Ave. & University Pl.) 646-486-3225	35/h /box
<b>East Village</b>	<b>Planet Rose</b>
219 Avenue A (bet. 13th & 14th St.) 212-353-9500	\$2/song

<b>East Village</b>	<b>Sing Sing ( St. Marks )</b>
SING SING KARAOKE ST. MARKS	Conveniently located on St. Marks Street in the heart of East Village, Sing Sing is a Karaoke lounge with 16 Private Rooms. This brand new lounge is a great spot for young adults who love to sing. OPEN 7 DAYS 1:00PM-4:00AM, Party@karakesingsing.com 9 St. Marks Pl. 2nd Fl. (bet. 2nd & 3rd Ave.) 212-387-7800 www.karakesingsing.com

<b>East Village</b>	<b>Sing Sing ( Ave. A )</b>
SING SING KARAOKE AVENUE A	Among the newest and trendiest restaurants on Avenue A, Sing Sing offers a bar lounge and 15 private rooms for karaoke. It is a perfect place for get-together with friends after dinner. Large party rooms are available for up to 30 people. OPEN 7 DAYS 81 Avenue A (bet. 5th & 6th St.) 212-674-0700 www.karakesingsing.com

<b>Chelsea</b>	<b>Karaoke One7</b>
SING SING KARAOKE ONE 7	A large bar/lounge with 15 private rooms for karaoke. Open 7 days from 2pm-7pm. \$25/person Open Bar (2 song tickets included / @Bar space only)

<b>Karaoke One7</b>	offers the city's largest song selection of over 80,000 in 13 different languages, and new songs are added monthly. Sing at the bar for \$2 per song or sing with your friends in a room equipped with a Hi-Fi sound plasma TV. Wide variety of drinks available from the bar. Drinks are half price during Happy Hour (2pm-7pm) with some restrictions. Open 7 days from 2pm to 4am. Large party rooms available. Call for reservation.
29 W. 17th St (bet 5 & 6 Ave) 212-675-3527 www.karaoke17.com	\$2/song

<b>Lower Mhn</b>	<b>Asia Roma Bar &amp; Lounge</b>
40 Mulberry St. (at Worth St.) 212-385-1133	no charge
<b>Lower Mhn</b>	<b>Biny Karaoke Bar</b>
8 Thompson St. 2Fl (bet. 6th Ave. & Canal St.) 212-334-5490	\$30/h /box

Format Ad  
from \$80 per month  
Please contact us  
for detail.

**CHOPSTICKS™**  
NEW YORK  
TEL: 212-431-9970  
(Ex.102 or 130)

# SINGING HEALS THE WORLD!



A party  
of 10 +

Receive A BOTTLE of Jameson or Jack Daniel

\*Reservation required (promotion ends 12/30/08)

Full bar  
&  
3 private  
rooms

Every Thu & Sat (5pm-8pm), \$25/person Open Bar (2 song tickets included / @Bar space only)

Every Tue "Free Karaoke all night @ Bar"

Join us New Year's Eve "Karaoke Countdown Marathon" (10pm-4am)

## KARAOKE TOP TUNES

303-305 E. 53rd St. (bet. 1st & 2nd Aves.) NYC  
212-758-3818 / www.karaketoptunes.com  
Sun-Wed : 5pm-2am, Thu-Sat : 5pm-4am

\*Open through the year (except Thanksgiving Day)



## ALL KARAOKE FANS!

FREE BOTTLE OF WINE  
(Merlot or Chardonnay)  
FOR EVERY PARTY OF 4

\* Reservation must be booked before Dec. 31

\* Call for more details.

★ VIP rooms for parties from 3 up to 25 people available

★ Relaxing atmosphere with a flat panel TV in each room

★ Over 100,000 songs

## KARAOKE MARATHON

You can sing as long as you want  
from open until 8pm at flat rate!!

PRICE Open-8pm 1hour \$4 (Fri-Sun \$5)  
8pm-close 1hour \$6 (Fri, Sat \$8)

Mon-Thu \$10 for max 6hrs, Fri-Sun \$12 for max 7hrs



### KARAOKE DUET 35

53 W. 35th St. 2nd Fl. (bet. 5th & 6th Ave.)  
TEL: 646-473-0826/0827  
HOURS: 2pm-4am (Mon-Thu) 2pm-6am (Fri) 1pm-6am (Sat) 1pm-4am (Sun)  
[www.karakeduet.com](http://www.karakeduet.com)



## Other Asian Restaurant Guide

\$35 Average price for a dinner entree and a drink (sake or wine)

Sushi Bar Available	L Open for Lunch
M Tu W Day Close	D Delivery
Th F Sa Su	F Family Dining
Romantic Dining	L Local Favorite
Vegetarian Friendly	B Business Dinner

### CHINESE

Upper West	Ivy's Cafe	
154 W. 72nd St. (B'way & Columbus Ave.)	\$23 L D	
212-787-3333		
Upper West	Ollie's	
1991 Broadway (bet. 67th & 68th St.)	\$20 L D	
212-595-8181		
Upper West	Ollie's	
2957 Broadway (at 116th St.)	\$20 L D	
212-932-3300		
Upper West	Shun Lee West	
43 W 65 St (Columbus & Central Pk W.)	\$52 L D	
212-595-8895		
Upper East	Cafe Evergreen	
1288 1st Ave. (bet. 69th & 70th St.)	\$30 L D	
212-744-3266		
Upper East	Chef Ho's	
1720 2nd Ave. (bet. 89th & 90th St.)	\$25 L D	
212-348-9444		
Upper East	Hunan Balcony	
1650 3rd Ave. (bet. 92nd & 93rd St.)	\$18 L D	
212-517-2088		
Upper East	Lili's Noodle & Grill	
1500 3rd Ave. (bet. 84th & 85th St.)	\$22 L D	
212-639-1313		
Upper East	Our Place Cuisines	
1444 3rd Ave. (bet. 81st & 82nd St.)	\$25 L D	
212-288-4888		
Upper East	Philippe	
33 E. 60th St. (bet. Madison & Park Ave.)	\$40 L D	
212-644-8885		
Upper East	Pig Heaven	
1540 2nd Ave. (bet. 80th & 81st St.)	\$30 L D	
212-744-4333		
Upper East	Shanghai Pavilion	
1378 3rd Ave. (bet. 78th & 79th St.)	\$37 L D	
212-585-3388		
Upper East	Wu Liang Ye	
215 E. 86th St. (bet. 2nd & 3rd Ave.)	\$29 L D	
212-534-8899		
Midtown West	China Grill	
CBS Bldg. 60 W. 53rd St. (bet. 5th & 6th Ave.)	\$66 L D	
212-333-7788		
Midtown West	Grand Sichuan	
745 9th Ave. (at 50th & 51st St.)	\$15 L D	
212-582-2288		
Midtown West	Joe's Shanghai	
24 W. 56th St. (bet. 5th & 6th Ave.)	\$20 L D	
212-333-3868		
Midtown West	Ollie's	
200-B W. 44th St. (bet. 7th and 8th Ave.)	\$15 L D	
212-921-5988		
Midtown West	Ruby Foo's Times Sq.	
1626 Broadway. (bet. 49th & 50th St.)	\$30 L D	
212-489-5600		

Midtown West	Tang's Pavilion	
65 W. 55th St. (bet. 5th & 6th Ave.)	\$20 L D	
212-956-6888		
Midtown West	Wu Liang Ye	
36 W. 48th St. (bet. 5th & 6th Ave.)	\$25 L D	
212-398-2308		
Midtown East	Chiam Chinese Cuisine	
160 E. 48th St. (bet. Lexington & 3rd Ave.)	\$40 L D	
212-371-2323		
Midtown East	Chin Chin	
216 E. 49th St. (bet. 2nd & 3rd Ave.)	\$45 L D	
212-888-4555		
Midtown East	Dynasty Sung	
511 Lexington Ave. (at 48th St.)	\$35 L D	
212-355-1200		
Midtown East	Evergreen	
10 E. 38th St. (bet. 5th & Madison Ave.)	\$23 L D	
212-448-1199		
Midtown East	Grand Sichuan	
1049 2nd Ave. (bet. 55th & 56th St.)	\$20 L D	
212-355-5855		
Midtown East	Mee Noodle Shop	
922 2nd Ave. (at 49th St.)	\$15 L D	
212-888-0027		
Midtown East	MR K's	
570 Lexington Ave. (at 51st St.)	\$50 L D	
212-583-1668		
Midtown East	Our Place Shanghai	
141 E. 55th St. (bet. Lexington & 3rd Ave.)	\$25 L D	
212-753-3900		
Midtown East	Peking Duck House	
	BEST PEKING DUCK IN NYC Our house specialty and a crowd favorite. Our duck is roasted in an oven until the meat is tender and the skin is crispy. www.pekingduckhouse.com	
236 E. 53rd St. (bet. 2nd & 3rd Ave.)	\$33 L D	
212-759-8260		
Midtown East	Shun Lee Palace	
155 E. 55th St. (bet. Lexington & 3rd Ave.)	\$52 L D	
212-371-8844		
Midtown East	Tse Yang Restaurant	
34 E. 51st St. (bet. Park & Madison Ave.)	\$40 L	
212-688-5447		
Chelsea	Grand Sichuan	
227 Lexington Ave. (bet. 33rd & 34th St.)	\$25 L D	
212-679-9770		
Chelsea	Grand Sichuan	
229 9th Ave. (at 24th St.)	\$20 L D	
212-620-5200		
Chelsea	Rickshaw Dumpling	
61 W. 23rd St. (bet. 5th & 6th Ave.)	\$20 L D	
212-924-9220		
Gramercy	Wakiya	
2 Lexington Ave. (at 21st St.)	\$40 L	
212-995-1330		
West Village	Chinatown Brasserie	
380 Lafayette St. (at Great Jones St.)	\$40 L D	
212-533-7000		
West Village	Empire Szechuan	
173 7th Ave. S. (at Perry St.)	\$15 L D	
212-243-6046		
West Village	Shanghai Square	
9 E. 13th St. (bet. 5th Ave. & University Pl.)	\$20 L D	
646-486-7313		
East Village	Dumpling Man	
100 St. Marks Pl. (bet. 1st & Ave. A)	\$11 L D	
212-505-2121		
East Village	Rickshaw Dumpling	
53 E. 8th St. (bet Broadway & University)	\$20 L D	
212-411-1750		
Lower Mhn	amazing 66	
66 Mott St. (bet. Bayard & Canal St.)	\$23 L	
212-334-0099		
Lower Mhn	Au Mandarin	
200-250 Vesey St. (at West St.)	\$18 L D	
212-385-0313		
Lower Mhn	Big Wong	
67 Mott St. (bet. Bayard & Canal St.)	\$13 L D	
212-964-0540		
Lower Mhn	China Chalet	
47 Broadway (Exchange Pl. & Morris St.)	\$25 L D	
212-943-4380		
Lower Mhn	Congee Village	
100 Allen St. (bet. Broom & Delancy)	\$15 L D	
212-941-1818		
Lower Mhn	Dim Sum Go Go	
5 E. Broadway (bet. Catherine & Oliver St.)	\$15 L D	
212-732-0797		
Lower Mhn	Excellent Dumpling	
111 Lafayette St. (Canal & Walker St.)	\$15 L D	
212-219-0212		
Lower Mhn	Golden Unicorn	
18 E. Broadway (Division & Catherine St.)	\$15 L D	
212-941-0911		
Lower Mhn	Jing Fong	
20 Elizabeth St. (bet. Bayard & Canal St.)	\$20 L D	
212-964-5256		
Lower Mhn	Joe's Ginger	
25 Pell St. (at Doyers St.)	\$15 L D	
212-285-0333		
Lower Mhn	Joe's Shanghai	
9 Pell St. (bet. Bowery & Mott St.)	\$15 L D	
212-233-8894		
Lower Mhn	Lin's Dumpling House	
28 Bowery (at Bayard St.)	\$10 L D	
212-349-0923		
Lower Mhn	Mandarin Court	
61 Mott St. (bet. Bayard & Canal St.)	\$15 L D	
212-608-3838		
Lower Mhn	Mr. Tang	
50 Mott St. (Bayard St.)	\$20 L D	
212-233-8898		
Lower Mhn	New Bo-Ky	
80 Bayard St. (bet. Mott & Mulberry St.)	\$10 L D	
212-406-2292		
Lower Mhn	New Green Bo	
66 Bayard St. (bet. Elizabeth & Mott St.)	\$15 L D	
212-625-2359		
Lower Mhn	Oriental Garden	
14 Elizabeth St. (bet. Bayard & Canal St.)	\$20 L D	
212-619-0085		
Brooklyn	Faan	
209 Smith St. (bet. Baltic & Butler St.)	\$15 L D	
718-694-2277		
Queens	East Manor	
46-45 Kissena Blvd. (at Laburnum Ave.)	\$15 L D	
718-888-8998		
East Village	Korean	
	The true taste of Korea. Seasonal 5-course prefix menu changes every two weeks. All homemade using ingredients from local farmers and farms in Korea. Enjoy chef Younghun Lee's Neo-Korean cuisine.	
277 E. 10th St. (bet. 1st & Ave. A)	\$37 L D	
212-260-9080 www.persimmoncuisine.com		
East Village	Sura	
105 E. 9th St. (bet. 3rd & 4th Ave.)	\$25 L D	
212-982-6390		
Lower Mhn	Kori	
253 Church St. (bet. Leonard & Franklin St.)	\$20 L D	
212-334-0908		
Lower Mhn	Li Hua	
171 Grand St. (bet. Centre & Baxter St.)	\$20 L D	
212-343-0090		

### KOREAN

Midtown East	Korea Palace	
127 E. 54th St. (bet. Park & Lexington Ave.)	\$30 S L D	
212-832-2350		
Korea Town	Cho Dang Gol	
55 W. 35th St. (bet. 5th & 6th Ave.)	\$30 L D	
212-695-8222		

<b>Lower Mhn</b>	<b>Woo Lae Oak</b>	<b>Midtown West</b>	<b>Chai Home Kitchen</b>	<b>Chelsea</b>	<b>Pongsri Chelsea</b>	<b>Lower Mhn</b>	<b>Kin Khao</b>
148 Mercer St. (bet. E. Houston & Prince St.)	\$50	930 8th Ave. (at 55th St.)	\$30	165 W. 23rd St. (bet. 6th & 7th Ave.)	\$20	171 Spring St. (Thompson & W. Bway)	\$25
212-925-8200		212-707-8778		212-645-8808		212-966-3939	
<b>Brooklyn</b>	<b>Dokebi</b>	<b>Midtown West</b>	<b>Chapnen Thai</b>	<b>Chester</b>	<b>Regional Thai</b>	<b>Lower Mhn</b>	<b>Kittichai</b>
199 Grand St. (bet. Bedford and Driggs Ave.)	\$20	761 9th Ave. (at 51st St.)	\$20	208 7th Ave. (bet. 21st & 22nd St.)	\$20	60 Thompson St. (bet. Broome & Spring)	\$56
718-782-1424		212-586-6808		212-807-9872		212-219-2000	
<b>Upstate</b>	<b>Kalbi House</b>	<b>Midtown West</b>	<b>Pam Real Thai</b>	<b>Chester</b>	<b>Room Service</b>	<b>Lower Mhn</b>	<b>Kuma Inn</b>
291 Central Ave. White Plains, NY 10606	\$25	402 W. 47th St. (bet. 9th & 10th Ave.)	\$20	166 8th Ave. (bet. 18th & 19th St.)	\$25	113 Ludlow St. 2Fl (Delancey & Rivington)	\$25
914-328-0251		212-315-4441		212-691-0299		212-353-8866	
<b>New Jersey</b>	<b>Gam Mee Ok</b>	<b>Midtown West</b>	<b>Pongsri Thai</b>	<b>Chester</b>	<b>Royal Siam</b>	<b>Lower Mhn</b>	<b>Peep</b>
485 Main St. Fort Lee, NJ 07024	\$20	244 W. 48th St. (bet. Broadway & 8th Ave.)	\$20	240 8th Ave. (bet. 22nd & 23rd St.)	\$15	177 Prince St. (bet. Sullivan & Thompson St.)	\$20
201-242-1333		212-582-3392		212-741-1732		212-254-7337	
<b>THAI</b>							
<b>Upper West</b>	<b>Land</b>	<b>Midtown West</b>	<b>YUM YUM 3</b>	<b>West Village</b>	<b>Galanga</b>	<b>Lower Mhn</b>	<b>Pongsri</b>
450 Amsterdam Ave. (bet. 81st & 82nd St.)	\$25		YUM YUM 3 is the third and most exciting of all the Yum Yum family of restaurants. Conveniently located at corner of 46th St. and 9th Ave, we offer the most authentically traditional Thai menu and most affordable prices you can find in Manhattan.	149 W. 4th St. (bet. Macdougal & 6th )	\$15	106 Bayard St.(at Baxter St.)	\$20
212-501-8121				212-228-4267		212-394-3132	
<b>Upper West</b>	<b>Lemongrass Grill</b>	<b>Midtown West</b>	<b>YUM YUM BANGKOK</b>	<b>West Village</b>	<b>Highline</b>	<b>Brooklyn</b>	<b>Lily Thai</b>
2534 Broadway (at 95th St.)	\$22		Casual-Hip Atmosphere, inexpensive but very worthwhile cuisine - a fun place to chill. We are feature a variety of authentic Thai Home Cooked dishes and Full Bar Service. We are open late night, 7 days a week. Plus our famous Prix-fix special only \$15.95.	835 Washington St. (at Little W. 12th St.)	\$36	615 Grand St. (bet. Leonard & Lorimer St.)	\$10
212-666-0888				212-243-3339		718-218-7522	
<b>Upper East</b>	<b>Jasmine</b>	<b>Midtown West</b>	<b>YUM YUM BANGKOK</b>	<b>West Village</b>	<b>Lime Thai Bistro</b>	<b>Brooklyn</b>	<b>Long Tan</b>
1619 2nd Ave. (at 84th St.)	\$25		Casual-Hip Atmosphere, inexpensive but very worthwhile cuisine - a fun place to chill. We are feature a variety of authentic Thai Home Cooked dishes and Full Bar Service. We are open late night, 7 days a week. Plus our famous Prix-fix special only \$15.95.	29 7th Ave. S. (bet. Bedford & Morton St.)	\$20	196 5th Ave. (bet. Berkeley & Union Sq.)	\$25
212-517-8854				212-727-2678		718-622-8444	
<b>Upper East</b>	<b>Sa-Woy</b>	<b>Midtown West</b>	<b>YUM YUM BANGKOK</b>	<b>West Village</b>	<b>Prem-on Thai</b>	<b>Brooklyn</b>	<b>Tuk Tuk</b>
1479 1st Ave. (at 77th St.)	\$20		Casual-Hip Atmosphere, inexpensive but very worthwhile cuisine - a fun place to chill. We are feature a variety of authentic Thai Home Cooked dishes and Full Bar Service. We are open late night, 7 days a week. Plus our famous Prix-fix special only \$15.95.	138 W. Houston St. (MacDougal & Sullivan)	\$25	204 Smith St. (bet. Baltic & Butler St.)	\$12
212-744-6374				212-353-2338		718-222-598	
<b>Upper East</b>	<b>Sala Thai</b>	<b>Midtown West</b>	<b>YUM YUM BANGKOK</b>	<b>West Village</b>	<b>Rhong Tiam</b>	<b>Queens</b>	<b>Erawan</b>
1718 2nd Ave. (bet. 89th & 90th St.)	\$25		Casual-Hip Atmosphere, inexpensive but very worthwhile cuisine - a fun place to chill. We are feature a variety of authentic Thai Home Cooked dishes and Full Bar Service. We are open late night, 7 days a week. Plus our famous Prix-fix special only \$15.95.	541 La Guardia Pl. (W. 3rd & Bleeker )	\$20	213-41 39th Ave. (at Bell Blvd.)	\$30
212-410-5557				212-477-0600		718-229-1620	
<b>Upper East</b>	<b>Spice</b>	<b>Midtown West</b>	<b>YUM YUM BANGKOK</b>	<b>East Village</b>	<b>Elephant</b>	<b>Queens</b>	<b>Q Thai Bistro</b>
1411 2nd Ave. (bet. 73rd & 74th St.)	\$25		Casual-Hip Atmosphere, inexpensive but very worthwhile cuisine - a fun place to chill. We are feature a variety of authentic Thai Home Cooked dishes and Full Bar Service. We are open late night, 7 days a week. Plus our famous Prix-fix special only \$15.95.	58 E. 1st St. (bet. 1st & 2nd Ave.)	\$25	108-25 Ascan Ave. (bet Austin & Burns St)	\$30
212-988-5348				212-505-7739		718-261-6599	
<b>Upper East</b>	<b>Viang Ping</b>	<b>Midtown West</b>	<b>Bangkok House</b>	<b>East Village</b>	<b>Klong</b>	<b>VIETNAMESE</b>	
1393A 2nd Ave. (bet. 72nd & 73rd St.)	\$22		360 W. 46th St. (bet. 8th & 9th Ave.)	7 St. Marks Pl. (bet. 2nd & 3rd Ave.)	\$20	<b>VIETNAMESE</b>	
212-249-8484			\$15	212-505-9955			
<b>Midtown West</b>	<b>Breeze</b>	<b>Chelsea</b>	<b>Lemongrass Grill</b>	<b>East Village</b>	<b>SEA</b>	<b>Upper West</b>	<b>Saigon Grill</b>
661 9th Ave. (bet. 45th & 46th St.)	\$25	138 E. 34th St. (bet. Lexington & 3rd Ave.)	\$20	75 2nd Ave. (bet. 4th & 5th St.)	\$15	620 Amsterdam Ave. (at 90th St.)	\$25
212-262-7777		212-889-1330		212-228-5505		212-215-9072	
<b>Midtown West</b>	<b>Breeze</b>	<b>Chelsea</b>	<b>Pad Thai</b>	<b>East Village</b>	<b>Spice</b>	<b>Upper East</b>	<b>Asia Grill</b>
661 9th Ave. (bet. 45th & 46th St.)	\$25	114 8th Ave. (bet. 15th & 16th St.)	\$20	60 University Pl. (bet. 10th & 11th St.)	\$15	1239 2nd Ave. (at 65th St.)	\$20
212-262-7777		212-691-6226		212-982-3758		212-753-9818	

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**212-645-8808**  
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244 W. 48th St.  
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<b>Upper East</b>	<b>Vermicelli</b>	
1492 2nd Ave. (bet. 77th & 78th St.) 212-288-8868	\$20 L 	
<b>Midtown East</b>	<b>Boi</b>	
246 E. 44th St. (bet. 2nd & 3rd Ave.) 212-681-8541	\$30 L 	
<b>Midtown East</b>	<b>Le Colonial</b>	
149 E. 57th St. (bet. Lexington & 3rd Ave.) 212-752-0808	\$50 L	
<b>Korea Town</b>	<b>PHO32</b>	
2 W. 32nd St. (bet. 5th Ave. & Broadway) 212-695-0888	\$20 L 	
<b>Chelsea</b>	<b>Bao Noodles</b>	
391 2nd Ave. (bet. 22nd & 23rd St.) 212-725-7770	\$22 L 	
<b>Chelsea</b>	<b>Lannam</b>	
393 3rd Ave. (bet. 27th & 28th St.) 212-686-5168	\$15 L 	
<b>Chelsea</b>	<b>Omai</b>	
158 9th Ave. (bet. 19th & 20th St.) 212-633-0550	\$20 L 	
<b>West Village</b>	<b>Saigon Grill</b>	
91 University Pl. (bet. 11th & 12th St.) 212-982-3691	\$25 L 	
<b>East Village</b>	<b>Indochine</b>	
430 Lafayette St. (Astor Pl. & 4th St.) 212-505-5111	\$50 	
<b>East Village</b>	<b>Nicky's Viet</b>	
150 E. 2nd St. (at Ave. A) 212-388-1088	\$9 L 	
<b>Lower Mhn</b>	<b>HOIAN</b>	
135 W. Broadway. (bet. Thomas & Duane St.) 212-233-1339	\$15 L 	

<b>Lower Mhn</b>	<b>Mai House</b>	
186 Franklin St. (Greenwich and Hudson) 212-431-0606	\$35 	
<b>Lower Mhn</b>	<b>Nam</b>	
110 Reade St. (Church & W. Broadway)	\$20 L 	
<b>Lower Mhn</b>	<b>Nha Trang</b>	
87 Baxter St. (bet. Bayard & Canal St.) 212-233-5948	\$15 L 	
<b>Lower Mhn</b>	<b>Pho Tu Do</b>	
119 Bowery St. (bet. Hester & Grand St.) 212-966-2666	\$20 L 	
<b>Lower Mhn</b>	<b>Viet Cafe</b>	
345 Greenwich St. (bet Harrison and Jay St.) 212-431-5888	\$25 Su L 	
<b>OTHER</b>		
<b>Upper West</b>	<b>Hispaniola</b>	
839 W. 181st St. (at Cabrini Blvd.) 212-740-5222	\$35 L 	
<b>Upper West</b>	<b>Penang</b>	
240 Columbus Ave. (bet. 71st & 72nd St.) 212-769-3988	\$30 L 	
<b>Upper West</b>	<b>Rain</b>	
100 W 82nd St. (Amsterdam & Columbus) 212-501-0776	\$25 L 	
<b>Upper East</b>	<b>Amber</b>	
1406 3rd Ave. (at 80th St.) 212-249-5020	\$34 L 	
<b>Upper East</b>	<b>Gobo</b>	
1426 3rd Ave. (at 81st St.) 212-288-5099	\$31 L 	
<b>Midtown West</b>	<b>Blue Chili</b>	
251 W. 51st St. (bet. 8th & Broadway) 212-489-5237	\$20 L 	
<b>Midtown West</b>	<b>Rue 57</b>	
60 W. 57th St. (at 6th Ave.) 212-307-5656	\$45 L 	
<b>Midtown West</b>	<b>VYNL</b>	
754 9th Ave. (bet 50th and 51st St.) 212-974-2003	\$25 L 	
<b>Midtown West</b>	<b>Zen Palate</b>	
663 9th Ave. (at 46th St.) 212-582-1669	\$25 L 	
<b>Midtown East</b>	<b>Aja Asian Bistro</b>	
1068 1st Ave. (on 58th St.) 212-888-8008	\$43 L 	
<b>Midtown East</b>	<b>Asia De Cuba</b>	
237 Madison Ave. (bet. 37th & 38th St.) 212-726-7755	\$56 L 	
<b>Midtown East</b>	<b>Fusha Asian Cuisine</b>	
1065 1st Ave. (at 58th St.) 212-752-8883	\$45 L 	
<b>Chelsea</b>	<b>Planet Thailand 212</b>	
30 W. 24th St. (bet. 5th & 6th Ave.) 212-727-7026	\$25 L 	
<b>Chelsea</b>	<b>Rice on Lexington Ave</b>	
115 Lexington Ave. (at 28th St.) 212-686-5400	\$20 L 	
<b>Chelsea</b>	<b>Vela</b>	
55 W. 21st St. (bet. 5th & 6th Ave.) 212-675-8007	\$20 L 	
<b>West Village</b>	<b>Cafe ASEAN</b>	
117 W. 10th St. (Greenwich & 6th Ave.) 212-633-0348	\$22 L 	
<b>Brooklyn</b>	<b>Chai Home Kitchen</b>	
124 N. 6th St. (corner Berry St.) 718-599-5889	\$16 L 	
<b>Brooklyn</b>	<b>Rice</b>	
166 DeKalb Ave. (at Cumberland St.) 718-858-2700	\$20 L 	
<b>Brooklyn</b>	<b>Snacky</b>	
187 Grand St. (bet. Bedford & Digs Ave.) 718-486-4848	\$10 Su L 	
<b>New Jersey</b>	<b>AOZORA Restaurant</b>	
407 Bloomfield Ave. Montclair, NJ 07042 973-233-9400	\$25 L 	
<b>New Jersey</b>	<b>Bistro En</b>	
252 Degraw Ave. Teaneck, NJ 07666 201-692-0700	\$25 M 	

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## Grocery & Sake Guide

The following is a list of stores where you can buy Japanese food and liquor.

### GROCERY

<b>Upper West</b>	<b>JAS Mart 1</b>	
2847 Broadway (bet. 110th & 111th St.)	Japanese	
212-866-4780		
<b>Upper West</b>	<b>M2M B'way &amp; 114th</b>	
2935 Broadway (bet. 114th & 115th St.)	Japanese	
212-280-4600		
<b>Midtown East</b>	<b>Katagiri &amp; Co., Inc.</b>	
224 E. 59th St. (bet. 2nd & 3rd Ave.)	Japanese	
212-755-3566		
<b>Midtown East</b>	<b>Yagura</b>	
24 E. 41st St. (bet. 5th & Madison Ave.)	Japanese	
212-679-3777		
<b>Korea Town</b>	<b>Han Ah Reum</b>	
25 W. 32nd St. (bet. Broadway & 5th Ave)	Korean	
212-695-3283		
<b>Korea Town</b>	<b>Woorijip</b>	
12 W. 32nd St. (bet. 5th Ae. & Broadway)	Korean	
212-244-1115		
<b>Gramercy</b>	<b>JAS Mart 3</b>	
34 E. 23rd St. (bet. Park & Madison Ave.)	Japanese	
212-387-8882		
<b>West Village</b>	<b>Chez Noah</b>	
600 Washington St. (at Leroy St.)	Japanese	
212-675-2649		
<b>East Village</b>	<b>JAS Mart 2</b>	
35 St. Marks Pl. (bet. 2nd & 3rd Ave.)	Japanese	
212-420-6370		
<b>East Village</b>	<b>M2M E. Village</b>	
200 E. 11th St. (at 3rd Ave.)	Japanese	
212-353-2698		
<b>East Village</b>	<b>Sunrise Mart</b>	
4 Stuyvesant St. 2nd Fl. (3rd Ave. & 9th St.)	Japanese	
212-598-3040		
<b>Lower Mhn</b>	<b>Pearl River Mart</b>	
477 Broadway, Grand St & Broom St)	Chinese	
800-878-2446		
<b>Lower Mhn</b>	<b>Sunrise Mart, SoHo</b>	
494 Broome St. (W Broadway & Wooster)	Japanese	
212-219-0033		
<b>Lower Mhn</b>	<b>Tonjin Mart</b>	
91 Mulberry St. (bet. Canal & Bayard St.)	Japanese	
212-962-6622		
<b>Brooklyn</b>	<b>Tonjin Mart</b>	
6816 Fort Hamilton Pkwy (at 68th & 69th St.)	Japanese	
718-238-0373		
<b>Queens</b>	<b>Family Market</b>	
29-15 Broadway (bet. 29th & 30th St.)	Japanese	
718-956-7925		
<b>Queens</b>	<b>Han Ah Reum</b>	
141-40 Northern Blvd. (Parsons & Bowne)	Korean	
718-358-0700		
<b>Queens</b>	<b>Han Ah Reum</b>	
156-40 Northern Blvd. (156th & 157th St)	Korean	
718-888-0005		
<b>Queens</b>	<b>Han Ah Reum</b>	
29-02 Union St. (at 29th Ave.)	Korean	
718-445-5656		
<b>Queens</b>	<b>Han Ah Reum</b>	
59-18 Woodside Ave. (59th & 60th St.)	Korean	
718-446-0759		

<b>Queens</b>	<b>Han Ah Reum</b>	
400 Hillside Ave. Williston Park, NY 11596 516-699-0270	Korean	
<b>Queens</b>	<b>Sakura-ya</b>	
73-05 Austin St. (bet. Ascan Ave. & 73rd Rd.) 718-268-7220	Japanese	
<b>Upstate</b>	<b>Asian Market</b>	
91 Colvin Ave. Albany NY 12206 518-458-8166	Chinese	
<b>Upstate</b>	<b>DAIDO</b>	
522 Mamaroneck Ave. White Plains NY 914-683-6735	Japanese	
<b>Upstate</b>	<b>DS Seafood</b>	
14-16 North Central Ave. Hartsdale NY 10530 914-946-9065	Japanese	
<b>Upstate</b>	<b>Fuji Mart, Scarsdale</b>	
816 White Plains Rd. Scarsdale NY 10583 914-472-1468	Japanese	
<b>Upstate</b>	<b>Kam Sen Foods</b>	
22 Barker Ave. White Plains NY 10601 914-428-4500	Korean	
<b>Upstate</b>	<b>NIJIYA Market</b>	
18 N. Central Ave., Hartsdal, NY 10530 914-949-2178	Japanese	
<b>Upstate</b>	<b>Oishinbo</b>	
283 Halstead Ave. Harrison NY 10528 914-835-4390	Japanese	
<b>Long Island</b>	<b>H Mart Great Neck</b>	
495 Great Neck Road, Great Neck NY 11021 516-482-3113	Korean	
<b>Long Island</b>	<b>Konbini Japan Products</b>	
49 Main St., Port Washington, NY 11050 516-304-5722	Japanese	
<b>Long Island</b>	<b>Nara Japanese Foods</b>	
169A Main St. Port Washington, NY 11050 516-883-1936	Japanese	
<b>Long Island</b>	<b>Shin Nippon Do</b>	
63 Mineola Ave. Port Washington, NY 11577 516-625-1814	Japanese	
<b>New Jersey</b>	<b>Family Market NJ</b>	
10 Franklin Tpk. Waldwick, NJ 07463 201-444-5133	Japanese	
<b>New Jersey</b>	<b>Han Ah Reum</b>	
518-14 Old Post Rd. Edison, NJ 08817 732-248-8586	Korean	
<b>New Jersey</b>	<b>Han Ah Reum</b>	
1720 Marlton Pike, Cherry Hill, NJ 08003 856-489-4611	Korean	
<b>New Jersey</b>	<b>Han Ah Reum</b>	
25 Lafayette Ave. Englewood, NJ 07631 201-871-8822	Korean	
<b>New Jersey</b>	<b>Han Ah Reum</b>	
260 Bergen Tpke. Little Ferry, NJ 07643 201-814-0400	Korean	
<b>New Jersey</b>	<b>Han Ah Reum</b>	
321 Broad Ave. Ridgefield, NJ 07657 201-943-9600	Korean	
<b>New Jersey</b>	<b>Mitsuwa Marketplace</b>	
595 River Rd. Edgewater, NJ 07020 201-941-9113	Japanese	
<b>New Jersey</b>	<b>Ridgewood Fisheries</b>	
30 Prospect St. Ridgewood, NJ 07450 201-670-0882	Japanese	
<b>Connecticut</b>	<b>Fuji Mart</b>	
1212 E. Putnum Ave. Riverside, CT 06878 203-698-2107	Japanese	
<b>Connecticut</b>	<b>J-Mart</b>	
15 Orange St., New Haven CT 06510 203-782-1234	Japanese	

<b>Massachusetts</b>	<b>Kotobukiya</b>	
1815 Massachusetts Ave. Cambridge, MA 02135-3614	Japanese	
<b>Pennsylvania</b>	<b>Maido</b>	
36 N. Narberth Ave. Narberth, PA 19072 610-747-0557	Japanese	
<b>Pennsylvania</b>	<b>Tokyo Japanese Store</b>	
5855 Ellsworth Ave., Pittsburgh, PA 15232 412-661-3777	Japanese	
<b>Upstate</b>	<b>LIQUOR</b>	
<b>Upper West</b>	<b>Gotham Wines &amp; Liquors</b>	
2517 Broadway (bet. 93rd & 94th St.) 212-932-0990	Sake/ Shochu	
<b>Upper West</b>	<b>Nancy's Wine</b>	
313 Columbus Ave. (bet. 74th & 75th St.) 212-877-4040	Sake/ Shochu	
<b>Upper East</b>	<b>Garnet Wine</b>	
929 Lexington Ave. (bet. 68th & 69th St.) 212-772-3211	Sake/ Shochu	
<b>Upper East</b>	<b>Mister Wright</b>	
1593 3rd Ave. (bet. 89th & 90th St.) 212-727-4554	Sake/ Shochu	
<b>Midtown East</b>	<b>Ambassador Wine</b>	
1020 2nd Ave. (at 54th St.) 212-421-5078	Sake/ Shochu	
<b>Chelsea</b>	<b>Landmark wine</b>	
167 W. 23rd St. (6th & 7th Ave.) 212-242-2323	Sake/ Shochu	
<b>Gramercy</b>	<b>Union SQ Wine</b>	
140 5th Ave. (at 19th St.) 212-675-8100	Sake/ Shochu	
<b>West Village</b>	<b>LEDU WINES</b>	
600 Washington St. (at Leroy St.) 212-924-6999	Sake	
<b>East Village</b>	<b>Astor Wine</b>	
399 Lafayette St. (at 4th St.) 212-674-7521	Sake/ Shochu	
<b>East Village</b>	<b>MJK liquor</b>	
161 3rd Ave. (bet. 15th & 16th St.) 212-475-9168	Sake/ Shochu	
<b>East Village</b>	<b>Sakaya</b>	
324 E. 9th St. (bet. 1st and 2nd Ave.) 212-505-7253	Sake	
<b>East Village</b>	<b>Warehouse Wines</b>	
735 Broadway (at W. 8th St.) 212-982-7770	Sake/ Shochu	
<b>Lower Mhn</b>	<b>East Village Wine</b>	
183 Stanton St. (bet. Clinton & Attorney) 212-358-7700	Sake	
<b>Lower Mhn</b>	<b>Granyette Wine</b>	
151 Grand St. (bet. Crosby & Lafayette St) 212-925-1236	Sake/ Shochu	
<b>Lower Mhn</b>	<b>New York Wine EX.</b>	
9 Broadway (bet. Morris & Battery Pl.) 212-422-2222	Sake/ Shochu	
<b>Lower Mhn</b>	<b>September Wines L.E.S.</b>	
100 Stanton St. (at Ludlow St.) 212-388-0770	Sake	
<b>Brooklyn</b>	<b>Heights Chateau</b>	
123 Atlantic Ave. Brooklyn, NY 11201 718-330-0963	Sake/ Shochu	
<b>Brooklyn</b>	<b>Smith and Vine</b>	
268 Smith St. (bet. Douglass & Degraw) 718-243-2864	Sake	
<b>New Jersey</b>	<b>Delete Super Market</b>	
420 Washington St. Hoboken, NJ 07030 201-420-7600	Sake/ Shochu	

<b>Upstate</b>	<b>SHUGO</b>	
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12 N. Central Ave. Hartsdale, NY 10530 914-949-5900	Sake/ Shochu	

### JAPANESE WHOLESALER

<b>Midtown West</b>	<b>Paleewong Trading Co., Inc.</b>	
628 10th Ave. New York, NY 10036 212-245-4660	Sake	
<b>Brooklyn</b>	<b>JFC International Inc.</b>	
40 Varick Ave., Brooklyn NY 11237 718-456-8805	Food/ Sake	
<b>Queens</b>	<b>Central Boeki U.S.A., Ltd.</b>	
55-30 46th St., Maspeth NY 11378 718-729-8966	Food	
<b>Queens</b>	<b>Daiiei Trading Co., Inc.</b>	
14-50 128th St., College Point NY 11356 718-539-8100	Food	
<b>New Jersey</b>	<b>New York Mutual Trading Inc.</b>	
25 Knickerbocker Rd., Moonachie, NJ 07074 201-933-9555	Food/ Sake	
<b>New Jersey</b>	<b>Nishimoto Trading Co., Ltd.</b>	
602 Washington Ave., Carlstadt NJ 07072 201-904-1600	Food/ Sake	
<b>New Jersey</b>	<b>Wine of Japan Import, Inc.</b>	
235 West Parkway, Pompton Plains NJ 07444 973-835-8585	Sake	

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# DONABE

(EARTHENWARE POT)

BY NOBI NAKANISHI



Look at this medley of delicious vegetables, cooked to absolute perfection. If you wouldn't eat out of this pot, there's definitely something wrong with you.



It's hard to see, but there's a little hole in the top, which regulates the heat by letting out steam – it's tempting to inhale the steam directly, but don't do it! It really hurts.

Looking back, there were definitely some advantages I had from growing up Japanese. Aside from being the first one on the block to get the cool robot toys before anyone else, I also got to enjoy all of the great Japanese cuisine that Americans are only beginning to tap into. It astounds me that when people think of Japanese food, many still just think of sushi or teriyaki, or dried ramen noodles. There is so much more to Japanese cuisine; just in time for the winter, we're going to focus on one of the most traditional cooking vessels, the **Donabe**, a Japanese earthenware pot used for stovetop casserole dishes.

Donabe have been around for centuries in Japan, and have been a symbol of comfort food for generations. You've probably seen them before in Japanese restaurants, and at first sight, they do look like large serving containers. But don't be mistaken – these attractive yet unassuming bowls are much more useful than your typical ceramic cookware. Made from special clay that becomes unusually porous when fired, Donabe are able to retain more heat for a longer period of time as well as distribute it

evenly. This makes it perfect for cooking soups, stews and casseroles that need to cook consistently and stay hot while being served. Even more impressive is that the clay is so tough that it can take direct heat from an open flame – a big no-no with most other earthenware.

When I was a child, I always looked forward to the cold weather, when my family could enjoy hot, piping nabemono dishes made in Donabe. Nabemono literally means 'stuff in a pot' – the most common way of cooking is to put in your favorite meat and vegetables into the pot and cook it in a broth or plain water. Most times, it was cooked at the table, on a portable gas or electric stove, and family and friends could enjoy it communally. The best part was being able to watch fresh ingredients cook before my eyes and then being able to immediately put it in my mouth – sometimes I'd be too impatient to let it cool. And yes, that was dumb.

Now that I'm an adult, I only make that mistake now and again. But I can't tell you how great it is to own a Donabe, especially in the wintertime. My

favorite thing to make is Shabu-Shabu, which is a very typical Japanese dish. By simply boiling water in the Donabe, you can simmer everything from tofu, scallion, shiitake mushrooms, noodles, and my favorite – thinly sliced beef (vegetarians can enjoy this without beef as well). Serve it with rice and dipping sauces, and... I've lost my train of thought because I get hungry just thinking about it.

When you get your Donabe, however, make sure to take care of it well. There are a couple of things to remember – keep the outer side of the Donabe dry before cooking, as moisture on the outside can expand the clay while cooking and cause it to crack. Also, don't shock the Donabe with extreme heat or cold – gradually warm it up, and naturally let it cool down. It can break in these situations as well. Take care of it, and it will age better than your favorite iron skillet.

Look for an authentic Donabe at your local Japanese store, or find one online. They typically cost around \$50.00, and may become your best friend this winter!



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## CONVERSATION WITH SAKE SOMMELIER

## THINKING OUTSIDE OF THE SAKE BOX

*Having been in the restaurant industry for 25 years, and the beverage field for 16 years, Paul Tanguay is a young veteran in the food and wine business, and especially when it comes to sake, he is considered one of the leading authorities in the U.S. Winning first place in the North Eastern Sake Tasting Competition and landing in the top ten in the Kikizake Competition in Japan, there is no doubt he knows his stuff. Teaming with a buddy to form a beverage consulting company called Tippling Bros., the firm handles everything from trade shows, to beverage lists, to conferences, to developing new restaurants, and travels all over the country teaching people about sake. He believes sake still has a long way to go in America by coming out of its box.*

**How did you get into sake?**

I was a wine geek, and basically sake kind of fell on my lap, but I started drinking it, and I really fell in love with the mystique, and the beverage itself. As a sommelier, I thought this was going to be my little niche. So I really focused on learning about sake about 9 years ago. I even helped finance my own trips to Japan, and I think it was a smart move on my part.

**You teach a lot of people in the wine world about sake. What are the challenges?**

The biggest difference between sake and wine is that it doesn't have the acidity that wine has. Even though you can find sakes that are high in acidity, it will never be as much as wine, so some wine lovers think it's missing something. That's why I tell everyone to taste the sake for sake, and wine for wine because they are completely different beverages.

**How do you keep up with all the sakes out there?**

I'm just really geeky and love to learn. It's really just about learning my stuff. I have also been fortunate enough for the past six years to be invited as a judge for the US National Sake Appraisal where I get to try over 300 different types of sake, every year.

And I have taken notes religiously on the sakes I've judged.

**What do you think are some of the obstacles for sake in America?**

Because of the high awareness of sake, when people are asked to try it, they are reluctant to because they have had sake before, just not very good ones. I think most of us fall in love with sake when we've experienced the ginjo and daiginjo sake which open up a whole new world of sake, as opposed to the *futsushu* or regular hot sake they serve in some restaurants. The other challenge is taking sake outside the box. For example if you walk into a Japanese restaurant and the chef prepares a great duck dish with a French technique, you would automatically assume you are going to have sake with it because it's a Japanese restaurant. You take people outside that Japanese restaurant and put them in a French restaurant with the same exact duck and they would not even think of having sake, even though sake might be the better pairing, so sake is kind of caught in this experiential box.

I equate sake now to where wine was right after prohibition in the 30's. Back then no one said, hey Let's go to Coney Island and take a bottle of wine with us. Their wine experience was probably limited to Italian or French restaurants back then, and drinking wine at home was kind of an oddity, yet the American public has changed towards wine everywhere. Now wine is a part of our culture. Sake has to come out of the Japanese or Asian box too, for that to happen. I think sake even needs a new name. People have such high awareness of sake, but are not very well informed. Especially when you are talking about ginjo and daiginjo that's only been around for the last 30-40 years.

**So you feel people should be more experimental with sake?**

Yes. I think sake can be paired with any types of food.



Mr. Tanguay unwinds at the new taqueria, Mercadito Cantina, that he co-owns. He also serves double duty as a beverage consultant at his company, Tippling Bros.

Some people think sake just goes with Japanese or Asian food, but that's not the case. I recently did a Pizza and sake event in Sacramento. People were so surprised to find out that sake and cheese is actually a great match.

**How is sake being used in your current place?**

Well, Mercadito Cantina is a Taqueria, so we only serve tacos, and with the kind of liquor license we have, we cannot serve spirits and we had to be a little creative. Here, our focus is not to do sake, but to make things that taste like tequila, so we took sake, infused it, and made something called tric-quila. It has actually been written up in a few magazines. We also use wine, port, sherry, beer, vermouth, basically anything that is possible with the kind of license we have. It's a lot of work, but it's also a lot of fun to come up with original drinks.

**Tippling Bros.**

[www.tipplingbros.com](http://www.tipplingbros.com) / paul@tipplingbros.com

**Mercadito Cantina**

172 Ave. B (bet. 10th & 11th Sts.), New York, NY 10009  
TEL: 212-388-1750

# ENJOY WARM IN COLD WEATHER

## JUNMAI & HONJOZO



From left: Daishichi Kimoto, Ozeki "Karatanba", Yoshinokawa "Komedake", Hakushika Kuromatsu Genbei san no Onikoroshi, Ozeki "Yamadanishiki", Hakushika Chokara



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## Tradition meets Trendy

Brewers from Akita Sake Promotion & Export Council (ASPEC) joyously debut their clean, elegant, balanced, flavorful and exciting new sake selection at the 2008 Joy of Sake in New York City. Here is the Brewers Choice:

### Hideyoshi Amakarapin Junmai Sake (SEMI-DRY)

SMV: +1.0 Acidity: 1.4 Alcohol: 15-17%

"Ama" for sweet, "kara" for dry and "pin" for the sound of a perfectly tuned string instrument! or in this case a perfectly balanced sake! Pairs with delicately flavored foods from every cuisine. Ideal with avocado, asparagus, steamed spinach, risotto, braised tuna, scallops and chicken dishes.



### Chokaisan Junmai Daiginjo (SEMI-DRY)

SMV: +1.0 Acidity: 1.4 Alcohol: 15-16%

From the first sip you will fall in love with this super premium sake! Matchless in its balance. A floral nose that hints of pear. A delightful aperitif; also a wonderful accompaniment throughout your meal. Try this award-winning sake with oysters, oil rich foods, nutty grains, cheeses and milky sauces.



### Manabito Junmai Daiginjo (SEMI-DRY)

SMV: +3.0 Acidity: 1.4 Alcohol: 14.1-16%

Bottle-aged like wine this sake reveals elegant characteristics as it aerates. An exceptionally mild, rich smooth, drinkable sake with perfect balance of flavor and fragrance. A perfect aperitif that can also be enjoyed throughout your meal. Food-friendly! Serve at parties.



### Dewatsuru Kimoto Junmai (SEMI-DRY)

SMV: +3.0 Acidity: 1.4 Alcohol: 14-14.9%

A full-bodied, mellow "kimoto" sake with slightly higher acidity. Made in the labor and time-intensive traditional "kimoto" method using naturally occurring yeast starter. This very affordable artisanal sake pairs well with 'meaty' mushrooms and rich roasted or grilled vegetables, fish or chicken.



### Minato "Harbor" Tsuchizaki Yamahai Nama Genshu (SEMI-SWEET)

SMV: +1.0 Acidity: 1.3 Alcohol: 20-21%

Tradition meets trendy in this undiluted, unpasteurized sake. Dense and rich on the palate with zesty acidity and yeasty aromas. Pour over ice in martini shaker for smoother, rounder option. Pair with fried foods; grilled vegetables, roasted meats and heartier fish.



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# SHOCHU: A VERSATILE DRINK MAKING STEADY HEADWAY IN NY

After cooking for top government officials in Japan, and at the Japanese Embassy in Paris, Mr. Kazuo Mitsuya, the owner/chef of Naniwa Restaurant, came to the US as a private chef for a Japanese diplomat 40 years ago. He has seen a lot of change over the years, especially when it comes to the imbibing trends in NY. Shochu, he says, is now at the forefront of this trend.

## How do you see the trend of shochu?

About 5 to 7 years ago shochu began to pickup, and sort of exploded in the last 3 years or so due to the shochu boom in Japan. Now we carry about 25 sakes and 18 kinds of shochu, and shochu is definitely the most popular among our customers. I think people find it very easy to drink, much more so than sake because it doesn't sit heavy in your system like sake does, and it's easier for younger generations. It's much more approachable price-wise, too.

## Which shochu are popular in your restaurant?

I would say Kaguronomai and Kuromaru. The Kaguronomai is popular because there aren't too many shochu that are *soba* (buckwheat) based, and this is a very good soba shochu. Also our cus-

tomers like Kuromaru because it is a very clean sweet potato shochu that can hold up against bold tastes which goes with *nabe* (hot pot) very well. We have 20 different *nabe* varieties here, it is one of the things we are known for, certainly in the winter time. Another popular one is Yaemaru, a *mugi* (barley) based shochu that my customers say is quite nice with *himono* (dried fish), which is a typical izakaya dish and we have a lot of them.

## Do you see a big difference in the drink orders among your Japanese and non-Japanese customers?

It doesn't seem like shochu is that popular yet with our American customers. But we do have some regular non-Japanese customers that like shochu. 90% of our lunch customers are non-Japanese and 90% of our dinner customers are Japanese, and we tend to cater our menu to our customers. So our dinner menu is much more traditional Japanese, and I think it suits shochu better.

## How are your customers enjoying their shochu these days?

Well, it's getting colder, so many customers have started ordering more *oyuwari* (mixed with hot

water) or *oyuwari* and plum. But many of the customers also say they like the cold Kuromaru on the rocks against the hot *nabe* dishes. Shochu is very popular with Japanese women as well, and we have customers visiting from Japan that request mixing shochu with peach nectar, apple nectar, or some other nectar, so we have several nectars on hand just in case. On the other hand, most men seem to like drinking shochu straight up.

**They say shochu has many health benefits. Is that another factor in shochu's popularity, you think?**

I have no idea, but I do know that too much of anything is not good. My advice is, keep everything in moderation, and you won't have to worry about it.

## SHOCHU TIDBIT

Shochu is a unique drink in that many different kinds of produce can be used as base ingredients. Currently 62 different kinds of ingredients are accepted by the National Tax Administration of Japan for shochu production. The list includes brown sugar, buckwheat, dates, corn, enoki mushrooms, shiitake mushrooms, konbu (seaweed), pumpkin, chestnut, brown rice, saffron, carrots, aloe, tomato, shiso, milk, catnip, sesame, onion, sugar cane, and scallion, among others.

### Kuromaru

Sweet potato shochu with a mild and brilliant taste and a clean finish.  
Sweet Potato Shochu 24% ALC./Vol.



### Kagura no Mai

From Takachiho-town, home of the Japanese myth and legend. Enjoy the mild and refined taste of buckwheat.  
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### Yaemaru

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-Hayato Hishinuma-



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- 1/2 package (3 1/2 oz)  
**House Foods Organic Tofu Firm** or  
**House Foods Premium Tofu Firm**
- 3 Tbsp butter or margarine
- 8 oz button mushrooms, sliced
- 2 cloves garlic, minced
- 1/4 cup minced shallots
- 2 tsp mushroom soup concentrate, or to taste (optional)
- Pinch salt
- 1/4 cup chopped toasted walnuts
- Snipped chives

### Directions:

1. Melt butter in a skillet over high heat until browned.
2. Add mushrooms. Reduce heat and sauté 2 to 3 minutes.
3. Add garlic and shallots. Sauté 1 minute.
4. Stir mushroom soup concentrate and salt into pan juices. Remove from heat and let cool.
5. Purée Tofu in a food processor. Add mushrooms, liquid and walnuts until finely chopped.
6. Transfer mixture to a serving dish and refrigerate. Garnish with chives.

**Serve:** With crackers.

For more information, free recipes, and the benefits of Tofu, visit our website: [www.house-foods.com](http://www.house-foods.com) or Call: 1-800-TRY TOFU (879-8638).

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# LIFESTYLE

**FOCUS: LIFE & FASHION**

TENUGUI: JAPAN'S MOST VERSATILE CLOTH

**ASK THE BEAUTY GURU VOL.11**

YOSHIHIDE YONEZAWA OF YO-C SALON

**JAPANESE LESSON # 14**

"-NI IKIMASU" : VERB 2

## **LISTINGS**

BEAUTY

HEALTH

SCHOOL



# TENUGUI: JAPAN'S MOST VERSATILE CLOTH

It turns out I've owned *tenugui* without really knowing what it was. Some of them are framed and hanging on the walls of my apartment. To me the cotton cloth was a nice souvenir from Japan that could make a pretty decoration. I wasn't completely wrong, but I wasn't completely informed, either.

Recently, I met Ms. Ruri Kippenbrock, owner of Wuhao New York, an online company that sells *tenugui*, to discuss the history and evolution of this rectangle of cloth. I also needed her to shed some light on what I assumed were handkerchiefs that now sit above my couch and bed. I underestimated *tenugui*. A versatile cloth whose meaning is derived from *te* (hand) and *nugui* (to wipe), *tenugui* began as a modest towel, but evolved into much more.

The earliest known use of *tenugui* can be traced back to the Kofun Era (mid 3rd to mid 6th Century) when a clay figurine, known as a *haniwa*, was found with a cloth tied around its head. During the Kamakura Era (late 12th Century -1333), samurai lined their helmets with *tenugui*, which absorbed the sweat from their foreheads during battle. Centuries later, I've noticed that sushi chefs and waiters continue to wear *tenugui* as headgear. Widespread use of *tenugui* among nobles, who used them as hand and face towels, began in the Heian Era (794-late 12th Century). I've always thought these cloths were too pretty to use to scrub one's face, but according to Ms. Kippenbrock, the 100% cotton fabric is what made – and continues to make – this cloth durable.

*Tenugui*'s popularity increased in the Edo Era (1603-1867), when Kabuki actors designed their own personal *tenugui* for use on stage. They were treated as business cards for the actors, with fans purchasing them as a show of support. This sparked competition among commoners at the sento, or public bath. At the bath, people in the community would show off their *tenugui*, leading to design contests. In addition, merchants started designing *tenugui* with their family emblems to use as advertisements for their shops.

The existence of *tenugui* decreased during World War II, when the limited supply of cotton and

the Cotton Control Act restricted the production of *tenugui*. Because there was a limit of only two *tenugui* per family per year, its use in the household declined. After the war, restaurants and shops revitalized the custom of making *tenugui* as advertisements. From there, *tenugui* evolved into a kitchen towel rather than a bath towel.

Today, *tenugui* is enjoying another rebirth. With a versatility that lends itself to many uses beyond that of a standard towel, the *tenugui* of today are being used as placemats, scarves, and, in my case, framed artwork.

This being the Christmas season, another practical way in which *tenugui* can be used is to wrap gifts with it, which is something Ms. Kippenbrock taught me how to do. At first I was intimidated, but after Ms. Kippenbrock wrapped a bottle of wine in two minutes, I realized it's an easy way to dress up a present. The rectangular shape of the *tenugui* lends itself well to oblong objects such as wine bottles and DVD boxes. Lay the *tenugui* lengthwise on a table, place the bottle or box in the center, fold the sides over and twist the ends. It's as simple as that. I also learned how to wrap apples; the finished product looked like a wreath. Attractive and functional, a gift wrapped in *tenugui* is two presents in one. Not only is it an inexpensive alternative to wrapping paper, the reusable *tenugui* is also environmentally friendly.

The easiest part about *tenugui*, Ms. Kippenbrock tells me, is that there are no rules. With *tenugui*, Japanese culture meets the world's imagination. Ms. Kippenbrock's approach is about the tradition of the craftsmanship and the history of a simple towel combined with one's own style. It lined the helmets of samurai, served as a business card for Kabuki actors, washed backs at public baths, and triggered design competitions. Now it adorns walls, decorates tables, and wraps gifts. What will your *tenugui* do for you?

— Reported by Susan Hamaker

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1. *Tenugui* as artwork: Wuhao New York owner Ruri Kippenbrock (right) and I pose with a *tenugui* scroll and framed *tenugui*. 2. Traditional patterns of *tenugui* made popular by Kabuki actors. 3. I was surprised by how easy it was to wrap a bottle of wine with a *tenugui*. 4. Using *tenugui* as gift wrap is a beautiful and environmentally friendly way to dress up a present.

ASK THE BEAUTY GURU —VOL.11—

# HEAD SPA FOR PERFECT HAIR AND SKIN

## — YO-C SALON

*Mr. Yoshihide Yonezawa has worked in Tokyo, Paris, and New York as a hair stylist, and brings the best of all of those worlds to his salon, Yo-C Salon. At his salon, hair care is also an integral part of the philosophy.*

### Working in different cities around the world, were there significant differences in hair styling?

Well, working in Japan it was all about controlling volume. Asian people have a lot more hair, and each strand is a lot thicker compared to those of Westerners, so it's inevitable for it to go all over the place while Westerners tend to have less hair, and thinner hair making it naturally flatter, so in the US and in Europe, hair styling is very much concentrated on maximizing volume, so yes, it is different. In Paris, I learned a very valuable skill, which is to shape the hair while blow drying.

### What do you think about the hair styling trends in NY?

When I first came to NY in 2003, I was surprised that the NY hairstyles were sort of conservative compared to other places I've seen, especially with long hair. It was all sort of one-length hairstyle and no layers back then. Even if I wanted to cut some heavy parts off to give it a more natural look, customers would say no, no, leave it, not that anything is wrong with straight lines because I think straight lines are beautiful, but too many people had the same do at the time. Now, people are more inclined to cut the heavy parts off. There is a lot more movement in the hairstyles now with people preferring lots of layers, shaggy ends, and zigzag lines.

### What are some of the hair care treatments that you offer here?

We offer the 3-step hair treatment from L'Oréal Expert Series, and a Japanese 3-step hair treatment, which are both customizable to all types of hair, and work extremely well. Both systems focus on creating and restoring health from the core of the hair, and they are both very effective. But the Head

Spa, I think, is probably the number one treatment I would recommend right now. It is really important to clean the pores of your scalp because clogging it could not only affect the health of your hair, but also your facial skin. If your scalp is clogged up, it can cause a break out that can reach all the way down to your face. Clogged pores also contribute to hair loss in a major way. Clearing the pores make the hair healthy from its roots, and the treatment itself involves scalp massage that helps circulation, and brings relaxation, and it's good for you all around. Unfortunately regular shampoo cannot unclog the pores, so you have to have it deep cleaned once in a while. You'll be surprised how good it feels afterwards.

### What are some hair care products you recommend?

Nigelle LX is a great product for the scalp. This is the product we use for our Head Spa services here. We also carry the home use products here so that our customers can keep up the treatment on their own because continuation is very important in order to maintain the health of your scalp. In terms of hair, the L'Oréal Expert Series is great. The Kerastase Series is also a great product. This product has a bit of



Mr. Yonezawa is a well rounded stylist, but he says his forte is cutting. His sharp eye for fashion allows him to be precise yet edgy in his approach.

a buzz going in the industry now, but I think it's one of the best out there.

### Do you have any tips for our readers?

It's getting colder out, and this may dry out your hair, so I would suggest deep conditioning your hair at least once a week. It works even if you wash it off right away, but it's better to wait for about fifteen minutes before you wash it off to let the hair really absorb the conditioner.

Through his experience in Vidal Sassoon, Oscar Bond, and other renowned salons in Tokyo, Paris, and New York, Mr. Yoshihide Yonezawa opened Yo-C Salon in the East Village in April. His sense of style, techniques, and attention to detail has already earned him a great reputation. The calm, cozy, and relaxed atmosphere of YO-C salon along with the friendly staff is inviting, and you will feel and look like a brand new person once they are done with you.

**Yo-C Salon**  
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# Beauty Guide

## HAIR SALON

### Upper West Hoshi Coupe III

2801 Broadway (at 108th St.) F \$40-  
212-663-0460 M \$40-

### Upper East Giovanni-Sacchi

1364 Lexington Ave. (bet. 90th & 91st St.) F \$50-  
212-360-5557 M \$30-

### Upper East Michi

208 E. 60th St. (bet. 2nd & 3rd Ave.) F \$60-  
212-752-9229 M \$50-

### Upper East Midoma Salon-Gallery

439 E. 75th St. (bet. York & 1st Ave.) F \$100-  
917-432-2667 M \$100-

### Upper East Tomoko Shima Hair Salon

171 E. 92nd St. (bet. 3rd & Lexington Ave.) F \$55-  
212-722-8828 M \$50-

### Midtown West SALON VIJIN

  
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M \$57

### Midtown West Mingle New York

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212-459-3320 M \$70-

### Midtown West Mitzu

57 W. 57th St. #1204 (at 6th Ave.) F \$145-  
212-757-5360 M \$115

### Midtown East Eiji International

601 Madison Ave 5th Fl (bet 57th & 58th St) F \$125-  
212-838-3454 M \$80-

### Midtown East Hair Mates Midtown

114 E. 40th St. (bet. Park & Lexington Ave.) F \$55-  
212-986-2630 M \$50-

### Midtown East Hisako Salon

141 E. 47th St. 2nd Fl. (Lex. & 3rd) F \$55-  
212-764-7640 M \$45-

### Midtown East Izumi Salon

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212-588-0468 M \$43-

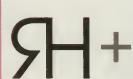
### Midtown East Kiaro

515 Madison Ave. (at 53rd St.) F \$48-  
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212-759-2392 M \$48-

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70 E. 55th St. (bet. Park and Madison) F \$87-  
212-888-4744 M \$72-

### Midtown East Salon Ishi

141 E. 55th St. (bet. 3rd & Lexington Ave.) F \$75-  
212-759-2397 M \$50-

### Midtown East Shige Kosuda

1059 2nd Ave. (bet. 55th & 56th St.) F \$60-  
212-355-7399 M \$45-

### Midtown East Wave 55

183 7th Ave. (bet. 20th & 21st St) F \$60-  
212-989-2233 M \$45-

### Chelsea Hisako Salon

234 W. 27th St. (bet. 7th & 8th Ave.) F \$50-  
212-255-0770 M \$50-

### Chelsea Hoshi Coupe I

259 W. 19th St. (bet. 7th & 8th Ave.) F \$50-  
212-255-0770 M \$50-

### Chelsea KIWA Salon

234 W. 27th St. (bet. 7th & 8th Ave.) F \$55-  
212-620-3846 M \$55-

### Gramercy Hayato New York

125 E. 23rd St. 2nd Fl. (Park & Lex Ave) F \$60-  
212-673-7373 M \$60-

### West Village SEI-TOMOKO

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294 Elizabeth St (bet Bleeker & Houston St) F \$70-  
646-391-8124 (Harumi) www.artesalon.com M \$70-

### East Village Diala

149 Avenue A (bet. 9th & 10th Sts.) F:45-  
212-777-5252 M:45-

### East Village Hair Mates Downtown

13 3rd Ave. (bet. 7th & St. Marks Pl.) F \$45-  
212-777-4612 M \$40-

### East Village Hoshi Coupe II

214 E. 9th St. (bet. 2nd & 3rd Ave.) F \$45-  
212-505-0383 M \$40-

### East Village i Salon

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212-354-5976	/15min

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212-599-5300 <a href="http://www.idocenter.com">www.idocenter.com</a>	/60min

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51 E42 St. #1406 (bet. Madison & Vanderbilt)	\$40
212-661-5151	/25min

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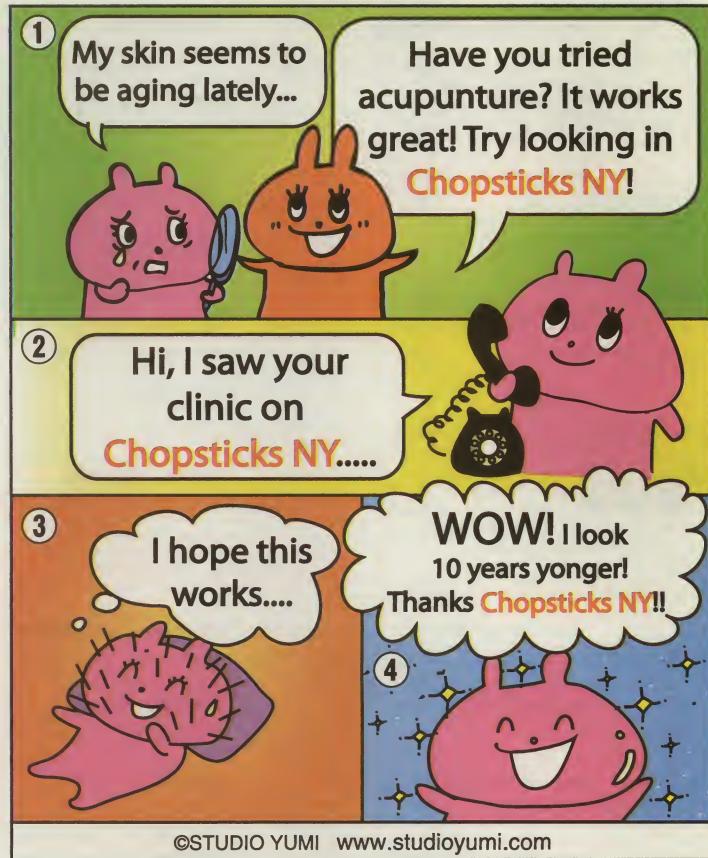
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9 E. 45th St., 8th Fl (bet. Madison & 5th Ave.) [www.idocenter.com](http://www.idocenter.com)

East Village	Keisy
229 E. 9th St. 2nd Fl. (bet. 2nd & 3rd Ave.) 212-253-6171	\$45 /60min
Lower Mhn	Soho Howard Salon
34 Howard St., 2nd Fl. (Broadway & Crosby) 212-675-1988	\$50/h
Lower Mhn	Health Trail CO.
23 Pell St. 2nd Fl. (bet. Mott & Bowery St.) 212-608-2212	\$80 /60min
ACUPUNCTURE	
Upper West	Dr. Hong
4167 Broadway (bet. 176th & 177th St.) 646-239-3322	\$60 /30min
Upper East	Herbal Fairy Spa
225 E. 64th St. #4 (bet. 2nd & 3rd Ave.) 212-268-3688	\$80 /60min
Midtown West	Yamaguchi Acupuncture
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Midtown West	Risako Blonstein
130 W. 42nd St. #511 (bet. 6th Ave & Bway) 516-457-3858	\$75/ visit
Midtown West	NY Acupuncture & Herb
250 W. 57th St. #1330 (at Broadway) 212-262-9898	\$100/ /visit
Midtown West	Nihon Medical Group
15 W. 44th St. 10th Fl. (bet. 5th & 6th Ave.) 212-575-8910	\$80-
Midtown West	Eileen Chen
119 W. 57th St., Suite 511, (6th & 7th Ave.) 212-974-2880	\$100/h
Midtown East	David L. Zeng
14 E. 34th St. 5th Fl. (bet. 5th & Madison Ave.) 212-689-1773	\$60 /50min
Midtown East	Chun Yuan Li
141 E. 55th St. #9D (bet. Lex & 3rd Ave) 212-750-8384	\$80/ visit
Midtown East	Amy Nature Center
137 E. 47th St. (bet. 3rd & Lexington Ave.) 212-317-2720	\$59/ visit
Midtown East	Acumed Center
150 E. 56th St. #1C (bet. 3rd & Lexington Ave.) 212-888-8877	\$80/ 90min
Midtown East	41st Street Medical
18 E. 41st St. (bet. 5th & Madison Ave.) 212-683-0041	\$90/ 120min
Chelsea	Yoshiko Kamiyama
20 W. 20th St. #311 (bet. 5th & 6th Ave.) 914-954-6804	Homeo -pathy
Chelsea	Love & Compassion
48 W. 21st St. 7th Fl. (bet. 5th & 6th Ave.) 212-242-8701	\$120 /2h
East Village	SuHu Natural Health
1 Union Sq. W. #715, (at E. 14th St.) 212-691-8281	\$90/ visit
Queens	Healing Hands
212-33 39th Ave. #240 Bayside, NY 11361 516-457-3858	\$60/ visit
Queens	Chin Kei
133-47 Sanford Ave. #1G Flushing, NY 11355 718-961-7222	\$50 /45min

Long Island	Kimura Acupuncture
516 Lakeville Rd. New Hyde Park, NY 11040 516-775-0778	\$80/accu \$40/ear
DOCTOR	
Upper East	Fay M. Ohsumi MD
117-119 E. 84th St. #1B (Lex & Park Ave.) 212-288-8121	Inter -nist
Midtown West	Nihon Medical Group
15 W. 44th St. 10th Fl. (5th & 6th Ave.) 212-575-8910	General Clinic
Midtown West	M. Sonoda MD
200 W. 57th St. #605 (at 7th Ave.) 212-977-8787	OBGYN
Midtown West	Luis Fujimoto DDS
250 W. 57th St. #2212 (Bet. Bway & 8th Ave.) 212-315-3138	Dentist
Midtown West	Anshin Medical Center
36 W. 44th St. #303 (bet. 5th & 6th Ave.) 212-730-9010	General Clinic
Midtown West	41st Street Medical
18 E. 41st St. (bet. Madison & 5th Ave.) 212-730-9010	General Clinic
Midtown East	Yamagata Dental
230 Park Ave. #525 (Bet. 45th & 46th St.) 212-867-1188	Dentist
Midtown East	Oversea Japanese Clinic
11 E. 47th St. 2nd Fl. (bet. Madison & 5th) 212-223-3777	General Clinic
Midtown East	Mitsugu Shinmyo
345 E. 37th St. #203 (Bet. 1st & 2nd) 212-867-5700	Opto -metrist
Midtown East	Haruyo Fujiwaki PhD
3 E. 68th St. (bet. 5th & Madison Ave.) 212-288-2527	Psych -ologist
Korea Town	Japanese Medical Practice
55 E. 34th St. 2nd Fl. (bet. Park & Madison) 212-889-2119	General Clinic
Chelsea	Haruna Miyamoto SW
364 W. 18th St. #3C (bet. 8th & 9th Ave.) 347-403-3508	Social Worker
New Jersey	Oversea Japanese NJ
47-49 Halstead Ave. #101 Harrison, NY 10526 914-381-8888	General Clinic
New Jersey	Otsuka Shika
1617 Park Ave. Fort Lee, NJ 07024 201-461-0130	Dentist
New Jersey	New Jersey Clinic
2231 Lemoyne Ave., Fort Lee, NJ 07024 201-944-1008	General Clinic
New Jersey	Japanese Women's Center
870 Palisade Ave. 3rd Fl. Teaneck, NJ 07666 201-747-2284	OBGYN
New Jersey	Evergreen Pediatrics
1355 15th St. #190 Fort Lee, NJ 07024 201-224-3344	Pedia -trics
New Jersey	Edgewater Family Care
725 River Rd. #202, Edgewater, NJ 07020 201-943-4040	General Clinic
HEALTH PRODUCT	
Queens	Metro Pharmacy
41-16 30th Avenue Astoria, NY. 11103 718-204-1414	Pharm -acy
Illinois	June Bees
1330 St. James St. Palatine, IL 6007 800-567-0541	Health Product



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Collating	Menus
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	Padding
	Perforating
	Placemats
	Postcards
	Labels
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	Programs
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## School Guide

The following is a list of schools where you can learn Japanese culture.

### LANGUAGE

<b>Upper East</b>	<b>Musical Kids International</b>
1296 Lexington Ave.(at 88th St.)	Japanese
212-996-5898	
<b>Midtown East</b>	<b>Amity Language Institute</b>
124 E. 40th St. #203 (bet. Park & Lex. Ave.)	Japanese
212-697-8374	
<b>Midtown East</b>	<b>Japan Society</b>
333 E. 47th St. (bet. 1st & 2nd Ave.)	Japanese
212-832-1156	
<b>Midtown East</b>	<b>Language House</b>
545 Fifth Ave., #910 (at 45th St.)	Japanese
212-949-5455	

<b>Midtown East</b>	<b>PC TECH</b>
	Learn to speak Japanese in Manhattan. Our School offers you a high quality curriculum Approved by the NYS Education Department. Our goal is to serve those who wish to learn and gradually improve their Japanese Language in the best environment possible.
317 Madison Ave. #800 (Next to Grand Central)	Japanese
212-808-4754 www.getitnyc.com/japanese-class.htm	

<b>Chelesa</b>	<b>ABC Language Exchange</b>
135 W. 29th St., #1204 (bet. 6th & 7th Ave.)	Japanese
212-563-7580	
<b>Chelesa</b>	<b>Tenri</b>
43A W.13th St. (bet. 5th & 6th Ave.)	Japanese
212-645-2800	
<b>Lower Mhn</b>	<b>NYCNDIA</b>
273 Bowery St., Lower Level (at E. Houston)	Japanese
646-334-7426	
<b>Upstate</b>	<b>Japanese Study Hall</b>
84 Calvert St.,Harrison, NY 10528	Japanese
917-607-2817	
<b>New Jersey</b>	<b>JAS of NJ</b>
304 Main St. 2nd Fl. Fort Lee, NJ	Japanese
201-461-5133	

### TRADITIONAL

<b>Upper West</b>	<b>Ikenobo Society NYC</b>
30 W. 60th St. 6K (Columbus & Broadway)	Ikebana
212-757-6748	

<b>Upper West</b>	<b>Sogetsu Ikebana School</b>
201 W. 70th St. (at Amsterdam Ave.)	Ikebana
212-873-6115	
<b>Upper East</b>	<b>Earthworks Pottery</b>
1705 1st Ave.(at 88th St.)	Pottery
212-876-6945	
<b>Upper East</b>	<b>Urasenke Chanoyu Ctr</b>
153 E. 69th St. (bet. 3rd & Lexington Ave.)	Sado
212-988-6161	
<b>Midtown West</b>	<b>Ellie's NY Floral Design</b>
15 W 44th St. 11th Fl.(bet. 5th & 6th St.)	Ikebana
212-661-3696	
<b>Midtown West</b>	<b>New York Togeji School</b>
5 W. 30th St. 3rd Fl. (bet. 5th & Broadway)	Pottery
212-268-1711	
<b>Midtown West</b>	<b>The Nippon Club</b>
145 W. 57th St. (bet. 6th & 7th Ave.)	Sado
212-581-2223	
<b>Chelesa</b>	<b>The Ohashi Institute</b>
147 W. 25th St. 6th Fl. (6th & 7th Ave.)	Shiatsu
800-810-4190	
<b>West Village</b>	<b>Koho School of Sumi-E</b>
64 MacDougal St. (at W. Houston St.)	Caligraphy
212-673-5190	
<b>Lower Mhn</b>	<b>Ikebana Flowers New York</b>
173 Lafayette St, Suite 207	Ikebana
212-255-9769	
<b>Lower Mhn</b>	<b>Kampo Cultural Center</b>
31 Bond St. (bet. Lafayette St. & Bowery)	Caligraphy
212-228-3063	
<b>Lower Mhn</b>	<b>Kimisen Katada</b>
	Accredited Hougaku (Traditional Japanese Music) Orchestra Director providing affordable Japanese Kabuki Dance & Music Lessons. Lessons available for Shamisen, Vocal, Japanese Drums and Dance in easily accessible locations. Multiple lesson locations in NY, NJ, NJ.
226 Boulevard, Glen Rock, NJ 07452	Dance
201-444-0511 http://shamisennyc.blogspot.com/	Music
<b>Japan</b>	<b>Ikebana International</b>
info@ikebanany.org	Ikebana
212-724-7097	
<b>Japan</b>	<b>Ohara School of Ikebana</b>
oharanyc@aol.com	Ikebana
646-314-9597	

### MARTIAL ARTS

<b>Upper West</b>	<b>Kokushi Budo Institute</b>
332 Riverside Dr. (bet. 105th & 106th St.)	Karate
212-866-6777	

<b>Upper West</b>	<b>Shorinryu Matsubayashi</b>
131 W72 St. 2R (bet. Amsterdam & Columbus)	Karate
212-875-8826	
<b>Upper West</b>	<b>Shotokan Karate-Do NY</b>
2121 Broadway 4th Fl. (at 74th St.)	Karate
212-799-5500	
<b>Upper West</b>	<b>UWS Kenshikai Karate</b>
928 Columbus Ave. (bet.105th & 106th St.)	Karate
917-291-0487	
<b>Upper East</b>	<b>NYC Kendo Club</b>
351 E. 74th St. 5th Fl. (bet. 1st & 2nd Ave.)	Kendo
212-874-6161	
<b>Upper East</b>	<b>Ultimate Karate USA</b>
1950 3rd Ave. 3rd Fl. (at 107th St.)	Karate
212-426-4666	
<b>Upper East</b>	<b>WTKO Honbu Dojo</b>
206 E 63rd St. (bet. 2nd & 3rd Ave.)	Karate
212-207-1907	
<b>Midtown West</b>	<b>Aikido of Manhattan</b>
60 W. 39th St. 3rd Fl. (at 6th & 5th Ave.)	Aikido
212-575-0151	
<b>Midtown West</b>	<b>KYOKUSHIN KARATE</b>
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284 Fifth Ave (at 30th St.)	Karate
212-947-3334 www.kyokushinkarate.com	
<b>Midtown West</b>	<b>New York SATO DOJO</b>
257 W. 39th St. 14F (bet 7th & 8th Ave)	Karate
646-235-0293	
<b>Midtown West</b>	<b>Shinjinbukan New York</b>
250 W 57th St. #528 (Broadway & 8th Ave)	Karate
917-400-9183	
<b>Midtown East</b>	<b>Kenshikaikan Karate</b>
YMCA, 224 E. 47 St. (bet. 2nd & 3rd Ave.)	Karate
212-756-9600	
<b>Midtown East</b>	<b>N.Y. Shorin Ryu Karate</b>
37 W. 26th St. #9 (bet. Broadway & 6th Ave.)	Karate
212-490-9600	
<b>Chelesa</b>	<b>Bond Street Dojo</b>
214 W. 29th St. 3rd Fl. (bet. 7th & 8th Ave.)	Aikido
212-477-0899	
<b>Chelesa</b>	<b>Eizanryu Jujitsu Biwako</b>
214 W. 29th St. 3rd Fl. (bet. 7th & 8th Ave.)	Jiu Jitsu
212-260-0927	
<b>Chelesa</b>	<b>New York Aikikai</b>
142 W. 18th St. 2nd Fl. (bet. 6th & 7th Ave.)	Aikido
212-242-6246	

### OTHER

<b>Midtown West</b>	<b>The Nippon Club</b>
145 W. 57th St. (bet. 6th & 7th Ave.)	Dance
212-581-2223	
<b>Queens</b>	<b>The Arts Cure Center</b>
33-24 Northern Blvd. (bet. 33rd & 34th St.)	Dance
718-729-3568	
<b>New Jersey</b>	<b>Saori</b>
490 Curry Ave., Englewood, NJ	Other School
201-567-8771	



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## Japanese Lesson #14

～いきます / ～かえります

～ ni ikimasu.

verb 2: to go~ / to return~

Many of you plan to travel during this upcoming holiday season. You'll likely hear exchanges such as this: "Where are you going over Christmas?" "I'm going to the Bahamas." In Japanese, the verb "ikimasu" (to go) is useful in this situation.

**Tokyo ni ikimasu.** (I'm going to Tokyo.)

**Gurando Kyanion ni ikimasu.** (I'm going to the Grand Canyon.)

As you can see, the structure is "name of place + ni + ikimasu." "Ni" is a particle introducing direction and destination, just like "o" introduces an object and "wa" introduces a topic. Along with "ikimasu," you might want to learn "kaerimasu" (to return).

**Tokyo ni kaerimasu.** (I'm returning to Tokyo.)

**Uchi ni kaerimasu.** (I'm going home.)

Look at the following conversation between Mr. Suzuki and Mr. Smith:

Smith: **Suzuki-san, nenmatsu, doko ni ikimasu ka.** (Mr. Suzuki, where are you planning to go at the end of the year?)

Suzuki: **Nihon ni kaerimasu. Sumisu-san wa?** (I'll go back to Japan. How about you, Mr. Smith?)

Smith: **Burajiru ni ikimasu.** (I'm going to Brazil.)

Suzuki: **Ii desu ne. Itsu kaerimasu ka.** (That's great. When are you coming back?)

Smith: **Gantan ni kaerimasu.** (I'm coming back on

New Year's Day.)

The verb "ikimasu" means only "to go," so if you want to emphasize that you are traveling around an area, you can put the noun "ryokou" (travel) before "shimasu" (to do) and say "ryokou shimasu."



Illustration by Ai Tatebayashi

**Watashi wa Afurika o ryokou shimasu.** (I'll travel around Africa.)

In this case, you cannot use "ni" to introduce the destination but must instead use "o" to signify the location where you will travel.

### NEW WORDS

**ni:** to, toward, at   **uchi:** home, house

**nenmatsu:** at the end of the year   **doko:** where

**itsu:** when   **gantan:** New Year's Day

**ryokou:** travel, trip, journey

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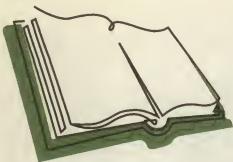
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# Japanese Book Ranking

(data provided by Kinokuniya Bookstore)

## PERIOD PIECE ON PARADE IN PAPERBACKS

### HARDCOVER TOP 5 IN JAPAN (11/10-16)

Book title	Author	Publisher
1. Shin Ningen Kakumei vol.19	Daisaku Ikeda	Seikyo Shinbunsha
2. Todai Gokakusei no Noto wa Kanarazu Utsukushii	Aya Ota	Bungeishunju
3. Nou ni Ii Koto Dake o Yarinasai	Merci Shimoff	Mikasa Shobo
4. Seijo no Kyuusai	Keigo Higashino	Bungeishunju
5. Innocent Guerrilla no Shukusai	Takeru Kaido	Takarajimasha

THE MONTHLY PICK



### TODAI GOKAKUSEI NO NOTO WA KANARAZU UTSUKUSHII

Todai is the highest ranked educational institute in Japan and the most competitive university to enter. Based on the premise that "The notebooks taken by Todai students are elegant," a writer analyzed the ways the Todai students take notes. This book has a lot of visual aids and exhibits how note-taking techniques contribute to improving scholastic ability. (Rank #2)

### PAPERBACK TOP 5 IN JAPAN (11/10-16)

Book title	Author	Publisher
1. Usouso	Megumi Hatakenaka	Shinchosha
2. Yougisha X no Kenshin	Keigo Higashino	Bungei Shunju
3. Higurashi 1	Miyuki Miyabe	Kodansha
4. Higurashi 2	Miyuki Miyabe	Kodansha
5. Higurashi 3	Miyuki Miyabe	Kodansha

THE MONTHLY PICK



### USOUSO

In this fifth title of the popular period piece series "Shabake", the protagonist, a frail young master, goes on a journey for the first time to cure his physical problem by bathing in hot springs. On their way to Hakone, a famous hot spring resort, the young master encounters many mishaps; kidnapped by samurai, assaulted by Tengu (goblin), hit by earthquakes... Does he come home safely? (Rank #1)

### PICKS FROM KINOKUNIYA NEW YORK (ENGLISH BOOKS)



#### TWILIGHT SAGA

**STEPHANIE MEYER** — Little Brown

For this holiday gift season, the best selling, young adult "Twilight" series comes as a box set with four collected titles. The story is about a human girl, Bella Swan and a vampire, Edward Cullen who is in love with her but thirsts for her blood. The movie version is now in theaters. Three other titles in the box are *New Moon*, *Eclipse*, and *Breaking Dawn*.



#### BATHING APE COLLECTION

**BATHING APE** — Rizzoli Publishing

Japanese fashion brand A Bathing Ape (BAPE) created by a designer/musician NIGO is now the worldwide icon and trendsetter of young culture. This English version of the mook (hybrid of magazine & book) BAPE publishes seasonally in Japan, is full of cool fashion ideas, and will be a stylish gift item.

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## Exhibition

Through January 11 **FREE**

### New Bamboo: Contemporary Japanese Masters

**Japan Society**

New Bamboo is the world's first exhibition devoted exclusively to Japanese bamboo as a sculptural medium, featuring 23 innovators who explore the tension between traditional skill and new expressive opportunities.

*Location: 333 E. 47th St., New York, NY 10010*

*TEL: (212) 715-1258 / [www.japansociety.org](http://www.japansociety.org)*

Through January 31 **FREE**

### Chicara Liquid Chrome

**ippodo Gallery**

ippodo Gallery in Chelsea is currently holding an exhibition, "Chicara Liquid Chrome", four hand-made motorcycles by the prize-winning Japanese artist Chicara Nagata. Each Chicara motorcycle is comprised of almost 500 individual parts and took Chicara approximately 7,500 painstaking hours to create. Expertly pushing the boundaries of art, design, and technology, Chicara balances the raw energy of these machines with the grace and discipline of a classical sculptor. Chicara won the Grand Prize in the 2006 World Championship of Custom Bike Building and took second place in 2007.

*Location: 521 W. 26th St. (bet. 10th & 11th Sts.)*

*New York, NY 10001*

*TEL: 212-967-4899 / [www.ippodogallery.com](http://www.ippodogallery.com)*

December 3-20 **FREE**

### 2008 Open Art Contest: An Exhibition of Selected Works

**NY Coo Gallery**

This fall, NY Coo Gallery in association with IBERICA USA, Inc. presented the 2008 Open Art Contest. Over 140 works were submitted to this contest featuring the theme "Sun-



flower" and "Health". From Dec. 3 to 20, they will exhibit 22 selected works from the contest, including works by awarded artists, Toko Tokunaga, Toshinori Nakaya. Opening reception will be held on Dec. 4 from 5pm to 7:30pm.

*20 W. 22nd St. (bet. 5th & 6th Aves.), New York, NY 10010*

*TEL: 212-380-1149 / [www.nyc00.com](http://www.nyc00.com)*

**December 4-30 FREE**

### Show & Sell: The Art Market

**Destination Art Space**

Destination Art Space, a gallery within an upscale boutique merging fashion and art, is hosting the SHOW & SELL series, "The Art Market." It features fifteen emerging and professional artists. A variety of the artworks will be sold at affordable prices not to exceed \$500.

*Location: 32-36 Little West 12th St. (bet. 9th Ave. & Washington St.), New York, NY 10014*

*TEL: 212-727-2031 / [www.destinationny.net](http://www.destinationny.net)*

**December 6-January 31 FREE**

### -OMAKASE- Artist J group exhibition

**Facial Index**

Facial Index, Japanese eyewear store in SoHo, will hold an in-store exhibition of art works by selected Japanese artists. The store has constantly supported Japanese artists in the past 10 years, and this time, the owner Mr. Toshiyuki Hamaguchi curates this exhibition in celebrating the decade. Artists' range in age from teens to 40s, and each of them expresses his/her generation in art.

*Location: 104 Grand St. (at Mercer Street), New York NY 10013*

*TEL: 646-613-1055 / [www.facial-index.com](http://www.facial-index.com)*

stro Seiji Ozawa returns to BSO for the first time since 2002 and conducts Messiaen and Berlioz. Peter Serkin(piano) and Takashi Harada(ondes Martenot) will join the performance. Ticket price ranges from \$30-\$115.

**Location: Symphony Hall**

*(301 Massachusetts Ave., Boston, MA 02115)*

*TEL: 617-638-9406 / [www.bso.org](http://www.bso.org)*



**December 12**

### Tzadik Music Label Series IV: Tribute to Teiji Ito

**Japan Society**

The late Japanese American composer Teiji Ito (1935–82) was known as the founding composer of the experimental new music scene and for his scores for the avant-garde films by his former wife, Maya Deren. This is the first ever large-scale tribute to the music of Ito, one of the pioneering composers who incorporated musical instruments from many world cultures into his work. Creating an innovative combination of sounds, Ito had a diverse career composing music for stage and film, including the original Broadway production of One Flew Over the Cuckoo's Nest.

*Location: 333 E. 47th St., New York, NY 10010*

*TEL: 212-715-1258 / [www.japansociety.org](http://www.japansociety.org)*

## Performance

**November 28 & 29**

### Seiji Ozawa with Boston Symphony Orchestra

**Boston Symphony Orchestra**

The former music director of the Boston Symphony Orchestra, who served for twenty-nine seasons (1973-2002), Mae-

**December 13**

### Luminis: The Energy of Color

**Masae Satouchi**

Luminis is a performance event, which combines art, dance, music, and fashion. According to Masae Satouchi, make up artist/dancer and the organizer of this event, each color has energy and power. In this event seven colors have been chosen to show how the world of colors brings energy to life. Each artist represents each color in performance.

*Location: 4 W. 43rd St. (bet. 5th & 6th Aves.), New York, NY 10017*

[www.colorfulartist.com](http://www.colorfulartist.com)  
For tickets: [www.pranamandir.com/events.html](http://www.pranamandir.com/events.html)

## Lecture/Forum/ Film/Festival

**December 3 FREE**

**ANA "Nippon Eiga" Film Screening: Happy Flight**  
ANA



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The Japan Society and ANA are proud to present a special screening of *Happy Flight* as part of their "Nippon Eiga" series. Director, Shinobu Yaguchi, gives us a glimpse of the aviation industry that is rarely explored in cinema in this wildly entertaining film that will surely invoke a newfound appreciation for the men and women who work hard to make sure you arrive at your destination safely. Admission is free with a reservation. Be sure to sign up before 10am, Nov 28 at [www.newyork-tokyo.com/rsvp](http://www.newyork-tokyo.com/rsvp) and bring along your confirmation e-mail. Director Shinobu Yaguchi, actor Seiichi Tanabe, and actress Haruka Ayase will be appearing in per-

son for the screening.

**Location:** 333 E. 47th St. (bet. 1st & 2nd Aves.), New York, NY 10017  
**TEL:** 212-715-1258 / [www.japansociety.com](http://www.japansociety.com)

**December 6, 8-12 FREE**

**Free SAORI (hand weaving) Session**

**Loop of the Loom**

SAORI is a unique hand weaving program founded in Japan, often referred to as Zen weaving due to its meditative and therapeutic aspects. Loop of the Loom, which offers the SAORI class, has just moved its location from NJ to the Upper East Side. To celebrate their move, they're offering a half hour SAORI session for a limited time only. Free with \$5 fee for materials. Reservation required.

**Location:** 227 E. 87th St. (bet. 2nd & 3rd Aves.), New York, NY 10128  
**TEL:** 212-722-2686 / [www.loopoftheloom.com](http://www.loopoftheloom.com)

**December 12**

**Screening: The Sky Crawlers by Mamoru Oshii**

**The Film Society of Lincoln Center**

The Film Society will screen the U.S. premiere of the anime auteur Mamoru Oshii's newest film, *The Sky Crawlers*, on Friday, Dec. 12, at 7pm and 9:30 pm. A haunting anime take on the clash between duty and desire, *The Sky Crawlers* imagines a not-so-distant future when humanity's warlike tendencies have been channeled into a constant battle between fighter pilots known as Kildren. When one of them, Yuichi, is assigned to a new base, he is sure that he's seen the base's beautiful commander before. His search for the missing link leads him into his past, which seems more mysterious the more he remembers. Winner of the Future Film Festival's Digital Award during this year's Venice Film

Festival, *The Sky Crawlers* is full of Oshii's intriguing blend of philosophy and science fiction, while featuring brilliantly conceived and executed sequences of aerial combat.

**Location:** Walter Reade Theater

**(70 Lincoln Center Plaza, 165 W. 65th St., New York, NY 10023)**  
[www.filmlinc.com](http://www.filmlinc.com)

**December 17-23**

**Screening: Paul Schrader's Mishima**

**Film Forum**

The screenwriter of *Taxi Driver* and the director of *Blue Collar* and *American Gigolo*, Paul Schrader, depicts the life of the controversial Japanese novelist, Yukio Mishima, in four symbolic Acts and on three planes: flashbacks, dramatization of sequences from his novels, and docu-dramatic treatment of the last day of his life. With the late Ken Ogata in the title role, and a Philip Glass score that matched each visual style with its own musical motif, his is one of the most unusual and challenging films ever to have come from a mainstream studio. Q & A with the director following the 7pm show on Dec 19.

**Location:** 209 W. Houston St. (bet. Varick St. & 6th Ave.), New York, NY 10014

**TEL:** 212-727-8110 / [www.filmmforum.org](http://www.filmmforum.org)

## Events

**December 3**

**ALL 20% Off Sale In Supermarket**

**Mitsuwa Marketplace**



Mitsuwa Marketplace in Edgewater, NJ, will hold a big discount day that provides many items in the supermarket at 20% off. Some items are excluded from the sales such as food court, Daikichi Sushi, Delica, alcoholic beverages, cigarettes, milk, daily products, and items at specialty stores.

**Location:** 595 River Rd., Edgewater, NJ 07020

**TEL:** 201-941-9113 / [www.mitsuwa.com](http://www.mitsuwa.com)

**December 4, 5, 10, 11, 12, 18, and 19**

**Holiday 2008 - Complimentary Mini Facial**

**Dr. Ci:Labo USA**

Dr. Ci:Labo, Japan's leading cosmeceutical company, pres-

executive chef of Ninja New York, made gorgeous party dishes matching the artisan plates and bowls, and also demonstrated how the tableware should be used. On the 30th, Ms. Machiko Chiba, cookbook author, made Japanese home style cooking .



This exhibition also highlights a new type of Arita-yaki, which is both microwave- and dishwasher-safe, making it perfect for everyday use. "We bring quite new styles that are gaining attention in Japan. One line called 'Rin' has not been released even in our country yet, so New York is the first place to get the line," says Mr. Noriyuki Eguchi, manager of Yamaguchi Ceramics and co-host of this event. The event offers a rare opportunity to buy a variety of tableware at almost the same price as in Japan during the event, which ends on Dec. 27.

## Event Feature

### Art of Ceramics: An Exhibition of Traditional Japanese Tableware

**Through December 27**

**Po'An**

**521 W. 26th St. Lower level, (bet. 10th & 11th Aves.),  
New York, NY 10001**

**TEL:** 212-967-4890 / [www.ippodogallery.com](http://www.ippodogallery.com)

Po'An, a traditional tea space and modern shop, currently presents the exhibition and sales event, The Art of Ceramics. It features a variety of Japanese tableware from six emerging and well-known ceramic artists and two kilns specializing in Arita-yaki.

On October 29th and 30th, they held two events to promote the tableware. On the 29th, Mr. Yusuke Nose,

## EVENT / ENTERTAINMENT / LEISURE

ents this holiday campaign. You will receive a complimentary mini-facial from the new "Aquasonic" Ultrasonic Beauty Machine with the purchase of any Aqua-Collagen-Gel line items. Aquasonic is a high pulse ultra frequency massage unit for the face and body that creates visible results in just ten minutes. The mini-facial is exclusively available at Takashimaya New York and Douglas Cosmetics.

**Dec. 10 & 11 from 12 to 6pm:** *Takashimaya New York*  
(693 Fifth Ave. TEL: 212-350-0117/0118 or media@cilabousa.com)  
**Dec. 4, 5, 11, 12, 18 & 19 from 12 to 7pm:** *Douglas Cosmetics*  
(29 Grand Central Terminal, TEL: 212-599-1776)

### December 6

#### Club event "KAMIKAZE"

#### Club Vesta

Club Vesta in Chelsea, which hosts the monthly event, KAMIKAZE, brings you its biggest and last event of the year on Dec. 6. DJAKi and C2 will throw an energetic session on the main floor and a drummer and DJ will have another one on the other floor. Guest artists include DJ Shank, Hide and Shige. House cocktails on the house and KAMIKAZES for \$3 until 11pm.

**Location:** 390 8th Ave. (bet. 29th & 30th Sts.)  
[www.vestany.com](http://www.vestany.com) / [soundscape.nyc@gmail.com](mailto:soundscape.nyc@gmail.com)

### December 7-13

#### Tasting & Pairing Events Featuring Kagatobi Premium Sake

#### Fukumitsuya Brewery

Fukumitsuya Brewery in Ishikawa prefecture will bring their line of Kagatobi brand sake and hold several tasting and pairing events. They will introduce 5 kinds, Junmai Daiginjo "Ai", Junmai Ginjo, Yamahai Junmai Cho-karakuchi, Junmai

Daiginjo Nigori, and Momotose Ju-nen, and the last two items will be exclusively tasted in the events at the restaurants. The time&dates and locations are as follows.

**Dec. 7, 6pm:** *Tushima*(141 E. 47th St., TEL: 212-207-1938)  
**Dec. 8, 6:30pm:** *Takahachi Tribeca*  
(145 Duane St., TEL: 212-571-1830)  
**Dec. 9, 6pm:** *Sake Bar Decibel* (240 E. 9th St., TEL: 212-979-2733)  
**Dec. 10, 6pm:** *Astar Wine & Spirits*  
(399 Lafayette St., TEL: 212-674-7500)  
**Dec. 11, 5pm:** *Landmark Wine & Spirits*  
(167 W. 23rd St., TEL: 212-242-2323)  
**Dec. 11, 6pm:** *SAKAYA* (324 E. 9th St., TEL: 212-505-7253)  
**Dec. 12, 7pm:** *Ise Restaurant* (56 Pine St., TEL: 212-785-1600)  
**Dec. 13, 6pm:** *Sake Hana* (265 E. 78th St., TEL: 212-327-0582)

\*The fee for pairings at restaurants ranges from \$60 to \$100. The tastings at liquor stores are free of charge.



### December 10

#### Shochu Degustation with Distiller and Sommelier

#### Kyoya Shuzo, Sakagura

A shochu distillery, Kyoya Shuzo, in Miyazaki prefecture produces award winning shochu such as Kappa no Sasimidzu, Heihachiro, etc. Sakagura in NY invites the president of Kyoya Shuzo, Mr. Watanabe and sommelier, Hayato

Hishinuma to hold the tasting. Chef Suzuki in Sakagura creates dinner pairing with Kyoya's shochu. The event starts at 6:30pm and costs \$60.

**Location:** *Sakagura* (211 E. 43rd St., NY NY 10017) TEL: 212-953-7253

### December 31

#### New Year's Eve Countdown Karaoke Event

#### Karaoke Top Tunes

For those who want to make New Year's Eve memorable, Karaoke Top Tunes presents "Karaoke Countdown Marathon". From 10pm on Dec. 31 through 4am Jan. 1, you can enjoy open bar with top-shelf liquor at the bar for \$80. If you are a group of 10 or more, you can reserve a room with open bar for \$100 per person from 10pm-4am. (Tax & service charge included). Only three rooms are available for this service.

**Location:** 303-305 E. 53rd St. (at 2nd Ave.), New York, NY 10022  
TEL: 212-758-3818



## Event Feature

### My Childhood Story: An Exhibition of Hiroki Otsuka

#### December 5-January 31

**Location:** *Excy Laser Tokyo*  
147 W. 35th St. (bet. 8th & 7th Ave.), New York, NY 10001  
TEL: 212-695-1888 / [www.excylaser.com](http://www.excylaser.com)  
[www.hirokiotsuka.com](http://www.hirokiotsuka.com)

Hiroki Otsuka has been a comic book illustrator for the past thirteen years. He is now more passionate about producing fine arts rather than providing commercial works. For this exhibition, My Childhood Story, Otsuka has created special drawings, some of which will be offered at reasonable and affordable prices from \$50 to \$100.

Eric C. Shiner, who is the curator of this exhibition,

says, "Hiroki Otsuka fluidly bridges a realm of angst-ridden introspection with one of ecstatic pleasures of the flesh in his luridly evocative ink paintings that find their origins in the comic book pages of his native Japan. Equally inviting in their pleasure principles and repelling in their dark depravity, Otsuka's works depict fantasy worlds populated by exquisite nymphs, robotic women and the occasional samurai. Bodily fluids are often unleashed across the body of the work--Otsuka's own Pollock-esque explosion of ink, bravado and desire."



An opening reception will be held on Dec. 5 from 8pm. Hiroki Otsuka will have a live drawing performance from 9pm on Dec. 5 and from 6pm on Dec. 9 and 12.

## Happenings

#### Eyeglass Frame from Japan at 50% OFF

#### Facial Index

Facial Index in SoHo deals with high quality eyewear from Japan. From Nov. 22 to Dec. 31, they will have a huge sale on selected house brand items exclusively imported from Japan for this occasion at a half price. The prices range from \$160 to \$320.

**Location:** 104 Grand St. (at Mercer St.), New York, NY 10013  
TEL: 646-613-1055 / [www.facial-index.com](http://www.facial-index.com)

#### Gift Certificate Special "PON!!!"

#### Mitsuwa Marketplace

Mitsuwa Marketplace will have a campaign, "Gift Certificate Special 'PON'!!" from December 4 to 15. During this period, A PON stamp will be stamped on your receipt when you check out at the register. Receive a \$5 gift certificate for every \$50 in receipt with PON stamps.

**Location:** 595 River Rd., Edgewater, NJ 07020  
TEL: 201-941-9113 / [www.mitsuwa.com](http://www.mitsuwa.com)

#### Have Your Body Size Checked at Home!

#### Ripplu

Ripplu, specializing in custom fitting lingerie, has started an on-site body size check service in New York and New

Jersey. For groups of 2 or more, a custom-fitting expert will come to your place and measure your body to find the perfect underwear. This service, including alterations, is free of charge. Call for details.

**Location:** 66 Madison Ave.  
(bet. 27th & 28th Sts.)  
New York, NY 10016  
**TEL:** 212-599-2223

[www.ripllu.com](http://www.ripllu.com) / [appointment@ripllu.com](mailto:appointment@ripllu.com)



#### Sing with Benefits! Chopsticks NY Special, Early Bird Special, New Service, and More

##### Karaoke Top Tunes

Karaoke Top Tunes currently offers a bottle of Jameson or Jack Daniels for a party of 10 or more exclusively for Chopsticks NY readers. Don't forget mentioning that you read Chopsticks NY. They also offer open bar at the bar for \$25 per person from 5pm to 8pm on Thursdays and Saturdays. On Tuesdays, you can enjoy free karaoke at the bar all night long. They have started serving alcohols by the bottle and 10 kinds of original cocktails.

**Location:** 303-305 E. 53rd St. (at 2nd Ave.), New York, NY 10022  
**TEL:** 212-758-3818

#### Take the chill out of winter with Ippudo's monthly specials

##### Ippudo NY



Ramen house in the East Village, Ippudo, is now introducing their seasonal specials. In November, they highlight Tiger Tan Tan Men, a Chinese inspired spicy ramen. In December, Kogashi Miso will be featured. It is made with roasted miso, which makes for a rich and complex dish. Enjoy the limited flavors and take the chill out of the freezing weather.

**Location:** 65 4th Ave. (bet. 9th & 10th Sts.),  
New York, NY 10003  
**TEL:** 212-388-0088

#### Free bottle of wine for groups of 4 or more

##### Karaoke Duet

All private room-karaoke house, Karaoke Duet, stocks up 12,000 titles of English songs, 55,000 titles of Japanese,

and 30,000 titles of multi-language songs. They are currently offering a free bottle of wine (either Chardonnay or Merlot) for a party of 4 or more, one bottle per 4 people. The campaign is valid at both the 35th and 48th street locations and ends on Dec. 31. Also, they offer "all you can sing at fixed price" service until 8pm.

**Karaoke Duet 35**  
53 W. 35th St. 2nd Fl. (bet. 5th & 6th Aves.)  
**TEL:** 646-473-0826/0827  
**Karaoke Duet 48**  
304 E. 48th St. (bet. 1st & 2nd Aves.)  
**TEL:** 212-753-0030/0031

sticks NY readers. The offer continues through Dec. 31. They also recommend their bitter flavored Hot Chocolate cocktail (non alcoholic version available). They also have introduced Ladies Night, serving any drink at half price on Mon, Tue, and Wed.

**Location:** 277 Church St. (at White St.), New York, NY 10013  
**TEL:** 212-966-2787 / [www.tokyobar-nyc.com](http://www.tokyobar-nyc.com)

#### Get Pampered and Relax with Early Bird Specials In December

##### Moonflower Spa



Moonflower Spa in midtown offers special spa menus at reduced prices for early birds during December. Those who reserve a slot between 11am and 2:30pm Mon. through Fri. can enjoy the following spa services: Hydrating Facial (60min) for \$60, Glow Facial [deep pore cleansing facial with peel] (75min) for \$75, Detox Massage (60min) for \$70, Body Scrub + Swedish Massage (75min) for \$120, and Hydrating Facial + Detox Massage (120min) for \$120. All treatments above are not regularly offered. Special gift certificate is also available. For details, see the ad on p14.

**Location:** 8 E. 41st St., 3rd Fl. (bet. 5th & Madison Aves.), 10017  
**TEL:** 212-683-8729  
[www.moonflowerspa.com](http://www.moonflowerspa.com)

#### Warehouse sale of Japanese pottery & tableware

##### TOKI

Specialty store of Japanese pottery, home decor, Japanese gift and tableware, TOKI, has begun a warehouse sale. Many items will be offered at a huge discount and you'll enjoy looking for a lucky find you can't get on the storefront. Also, for the launch of their website, they are offering a point with a purchase service. For every \$1 you spend, you will receive 1 point, and after earning 500 points, you will be issued a \$50 coupon for online store use.

**Location:** 240 S. Main St. Unit K, S. Hackensack, NJ 07606  
**TEL:** 201-489-9844 / [www.tokiusa.com](http://www.tokiusa.com)

#### Free Holiday cocktail for Chopsticks NY readers only

##### Tokyo Bar

Tokyo Bar, a casual Japanese restaurant in Tribeca, will serve a variety of original seasonal cocktails during the winter. Highlighted among them is the Holiday Shot(\$8), a Christmas inspired cocktail of peppermint liqueur, white chocolate liqueur and grenadine syrup. They serve this sweet and sharp cocktail on the house exclusively for Chop-

## Local Doctor Wins Chiropractor of the Year

### Ishitani Chiropractic



Dr. Mika Ishitani, a Fort Lee Chiropractor, originally from Tokyo, Japan has won the title of "Chiropractor of The Year" in the United States. She was awarded in recognition of her unsurpassed care of patients, the scope of her community involvement, and the Profession of Chiropractic. This award was presented by Dr. Peter G. Fernandez, founder of Fernandez Consulting. Ishitani Chiropractic offers chiropractic care to Tri-State residents, and has treated over 2,000 patients in its first year. Dr. Ishitani, who has successfully treated neck pain, back pain, headache, whiplash, arm and leg pain, is a certified chiropractor accredited by the International Chiropractic Pediatric Association, one of the most honored professional children's associations.



**Ishitani Chiropractic**  
1515 Palisade Avenue  
**TEL:** 201-302-9993  
[www.ishitanichiropractic.com](http://www.ishitanichiropractic.com)

## EVENT / ENTERTAINMENT / LEISURE

### Discount Holiday Sale

#### Kiteya

Kiteya in Soho, is best known for their quality, handcrafted beauty products made with a special touch from Kyoto, Japan. They are beginning a holiday sale with discounts of up to 70% for items that are sure to make great gifts such as Christmas tree ornaments, candles, handbags, and other small accessories. It runs from Nov. 28 thru Dec. 31. Take advantage of this special sale before the holiday season ends.

**Location:** 464 Broome St. (bet. Mercer & Greene Sts.)

New York, NY 10013

**TEL:** 212-219-7505 / [www.kiteyany.com](http://www.kiteyany.com)



### Holiday Season Special Dinner Menus

#### Sachiko's On Clinton

Cozy Japanese restaurant on the Lower East Side, Sachiko's On Clinton, will serve Holiday dinner menus for Christmas and New Year's Eve. On Dec. 20, 21, 23 and 24, they are offering a special Christmas dinner for \$65. This 6-course dinner includes Shrimp Cocktail, Pumpkin Soup, Five Mini Appetizers, Gift from the Sea, Filet Mignon Steak or Grilled Black Cod in Miso, and Dessert. On New Year's Eve, they provide Japanese "toshikoshi" (cross year) inspired set menu for \$40. The 4-course dinner comes with Boiled Spinach and Enoki-Mushroom Tangle Flakes in Dashi Broth, Soba Dofu, Salmon Motoyaki, and Soba Noodles (cold or hot) with Inari-California & Inari-Spicy Tuna.

**Location:** 25 Clinton St. (bet. E. Houston & Stanton Sts.), New York, NY 10002 / **TEL:** 212-253-2900

### Chinese Sake at Half Price Until the End of Year

#### Saburi

Saburi serves Japanese style Chinese cuisine Wafu-chuka in Gramercy. Chinese sake is most favorably paired with wafu-chuka, and a bottle normally \$40 is offered for \$20 until the end of the year. 10 different kinds of sake as well as a special course meal Holiday Special Course (\$45) are also available this winter. They are open late until 1am on Tue, Wed, Sun and 3am Thu through Sat.

**Location:** 168 Lexington Ave. (bet. 30th & 31st Sts.)

New York, NY 10016

**TEL:** 212-481-7766 / [www.saburiny.com](http://www.saburiny.com)

chi - a traditional meal to celebrate the beginning of a new year. 25 to 30 delectable dishes are packed in two tiers of wooden boxes (8.8" x 8.8" x 5.2"). It is \$400 and serves 3-4 people. Limited to 25 orders, and early reservation is highly recommended. Reservations are available until 12/23, and it must be picked up on 12/31.

**Location:** 822 Madison Ave. (at 69th St), New York, NY 10065

**TEL:** 212-988-7277 / [www.itoen.com](http://www.itoen.com)



### Osechi Dinner Reservation for the New Year

#### Kai Restaurant

Kai Restaurant is a popular spot for lunch, dinner as well as kaiseki meals. For this New Year, they offer take-out ose-

**The Biggest sale of the year for limited time and \$1 off discount service until the end of the year**

#### BOOK OFF New York Store

This Christmas, Book Off will hold the holiday sale from Dec. 20-28. All English books (*tankobon*) will be sold at 30% off, CDs and DVDs at 20% off and Japanese comic books at 10% off. Also, all Japanese hardcover books will be \$7. Until Dec. 31, readers can receive a \$1 discount off any purchase of English items over \$2 when you mention the December issue. \$1 discount cannot be used with the holiday sale offers. Gift certificates (\$5 and up) are also available.

**Location:** 14 E. 41st St. (bet. 5th & Madison Aves.)

New York, NY 10017 / **TEL:** 212-685-1410



## The Japanese Chamber of Commerce and Industry of New York (JCCI)'s 24th Annual Dinner

### Japanese Chamber of Commerce and Industry of New York, Inc.

JCCI held its 24th Annual Dinner on November 11th at the Hilton New York with over 1,000 American and Japanese business leaders participating in the event. Mr. Shigeru Hayakawa, President and COO of Toyota Motor North America, Inc., served as Dinner Chairman, and Ms. Ann Moore, Chairman and CEO of Time Inc., served as Dinner Co-Chairman. Mr. Chris Matthews, MSNBC political commentator and host of *Hardball*, delivered keynote speech providing commentary on the recent U.S. Presidential election. Mr. Yuzaburo Mogi, Chairman and CEO of Kikkoman Corporation and U.S. Senator John D. Rockefeller IV of West Virginia, were honored with the Eagle-on-the-World Award for their leadership in furthering U.S.-Japan relations.



Japanese Chamber of Commerce and Industry of New York, Inc.

**TEL:** 212-871-7189

**A set of Chikuno Cube for \$10 off****Morihata International**

Chikuno Cube (\$24) is an inventive air freshener, which effectively absorbs odors. With its stylish shape & body, it can be a perfect gift for the holidays as well. Until Dec. 31, you'll get a set of three Chikuno Cubes with Japanese lacquer ware tray for \$88 (Reg. \$98). Choose from black or white tray color.

*Location: 428 North 13th St., 2C, Philadelphia, PA 19123*

[www.morihata.com](http://www.morihata.com) / [info@morihata.com](mailto:info@morihata.com)

**Holiday 2008 Gift Campaign – Free cosmetic set with purchase****Dr.Ci:Labo USA**

Japan's leading cosmeceutical company Dr.Ci:Labo USA will hold a gift campaign during the holiday season. You'll receive a free holiday gift set with the purchase of \$85 or more. The set includes replica sizes of Dr.Ci:Labo popular items: Aqua-Collagen-Gel Super Moisture, Aqua-In-Derm DN-Essence, Super Washing Foam, Super Cleansing Gel, and Original White Bag. The campaign starts on Dec. 3 and continues until the product supply ends. Dr.Ci:Labo products are available at Takashimaya New York (693 Fifth Ave.) and Douglas Cosmetics (at Grand Central Terminal).

*Info: [media@cilabousa.com](mailto:media@cilabousa.com)*

**All You Can Drink until the end of December****Cho Cho san**

Located in the heart of the West Village, Cho Cho san serves their inherited traditional home cooking including many healthy dishes at affordable prices. As a holiday special, they are offering "All You Can Drink Hot Sake" for \$10 until the end of December. Revel in their hot house sake, and feel warm and toasty in the cold winter days. Lunch hours are from 12pm to 4pm, and dinner from 5pm to 11pm.

*Location: 15 W. 8th St. (5th & 6th Aves.), New York, NY 10011*

*TEL: 212-473-3333 / [www.chochosanrestaurant.com](http://www.chochosanrestaurant.com)*

**Christmas Special DM promotion: A chance to get \$30 gift coupon****Bloom New York**

Jewelry store Bloom New York is now offering a Christmas special promotion. Access the promotion page from their newly renewed home page and register yourself. You'll receive a direct mail with a pocket Kleenex from Bloom NY shortly. The mail will also give you directions to get the password for obtaining a \$30 coupon. The first 100 customers who apply get the coupon.

*Location: 361 Madison Ave. (bet. 45th & 46th Sts.)*

*New York, NY 10017*

*TEL: 212-370-0068 / [www.bloomny.com](http://www.bloomny.com)*

**Revolutionary nail polish Calgel at 20% off for Chopsticks NY readers****Michi Salon**

Popular in Japan and Europe, a nail polish substitute Calgel is long lasting and less damaging to nails. During this holiday season, Michi Salon reduces Calgel service 20% (from \$80) for Chopsticks NY readers only. Don't forget to mention Chopsticks NY when you reserve the session. Campaign ends on Dec. 31.

*Location: 208 E. 60th St. (bet. 2nd & 3rd Aves.), New York, NY 10022*

*TEL: 212-752-9229*

**Free Bottle of premium sake for Chopsticks NY Readers who order the holiday special course****Tori Shin**

This holiday season, take advantage of popular Tori Shin restaurant's exclusive offer of a complementary bottle of Shirakabe Gura Tokubetsu Junmai (300ml) to all Chopsticks NY readers who order the holiday special course (\$40/person). Shirakabe Gura Tokubetsu Junmai won the gold award at the 2008 U.S. National Sake Appraisal. Valid only with Chopsticks NY December copy (page 22).

*Location: 1193 1st Ave. (Bet. 64th & 65th Sts.), New York, NY 10021*

*TEL: 212-988-8408*

**Annual Winter Sale on All Korin's Knives****Korin Japanese Trading**

Japanese knife and kitchenware specialty store, Korin offers 15% discount on all knives and extra 5% off on selected popular Togiharu hammered knives from Black Friday through the end of the year. Engraving service is available, and names, Christmas wishes or your personal message can be engraved on most knives. Store hours are extended from Nov. 28th to Dec. 31st, and they are open from 10am to 7pm Mon. to Fri., and until 6pm on Sat. and Sun.

*Location: 57 Warren St. (bet. Church St. & W. Broadway)*

*New York, NY 10007*

*TEL: 800-626-2172 / 212-587-7021*

*[www.korin.com](http://www.korin.com)*

**Chopsticks Readers Receive Many Benefits from 20th Anniversary and Christmas Campaign****Salon Vijin**

Until Dec. 31, Chopsticks NY readers who bring in this ad can receive significant discounts at Salon Vijin. This salon has completely dedicated itself to the negative ion concept by using negative ion water, products and treatments, and you'll get 15% discount on your purchase of CERA shower-head producing ionized water. In addition, for first time visitors only, they'll take 20% off from the cost of hair cut, coloring, highlights, digital perms and Vijin's original Japanese super straightening. Also, all hair products in the store will be sold at 10% off. Furthermore, you'll get ultimate relaxation with their head massage for free. All discounts are valid with Chopsticks NY ad.

*Location: 10 Rockefeller Plaza (Concourse level)*

*New York, NY 10020*

*TEL: 212-664-0664 / [www.salonvijin.com](http://www.salonvijin.com)*

**"Jewelry for Party" Making Class Offering****Toho Shoji**

Toho Shoji (New York) Inc. is one of the biggest jewelry supply stores that sells a large variety of beads, chains, and other findings for retail as well as wholesale. They have open practical tip classes (30 min. for \$15) as well as customized classes (2 hrs. per session ranging from \$80 to \$100 without materials free) available, and starting mid-November to the end of the year, they are offering a "Jewelry for Party" making class. Sample necklace, bracelets, and earrings are shown in pictures and students will choose which ones they want to make. Jewelry is made of Swarovski crystal beads, and all materials can be obtained at Toho Shoji. The cost of

## EVENT / ENTERTAINMENT / LEISURE

materials is around \$200 depending on the design and students' skill level (Contact for more details).

**Location:** 990 Sixth Ave. (bet. 36th & 37th Sts.), New York, NY 10018  
**TEL:** 212-868-7465 / [www.tohoshoji-ny.com](http://www.tohoshoji-ny.com)

### \$100 Off Campaign for Japanese Language Classes

#### PC Tech

The Japanese language has become a valuable commodity over the past few decades as job opportunities from large Japanese businesses are sprouting up all over the world. PC Tech caters to all levels of language experience by putting an emphasis on developing an understanding and recognition of the language. They are offering promotion price: \$100 off regular fee. Discounted prices range from \$230 for 4 weeks to \$620 for 12 weeks. Registration for upcoming Japanese classes starts on Dec. 1 with the classes themselves starting on Jan. 10.

**Location:** 317 Madison Ave #800, New York, NY 10017  
**TEL:** 212-808-4754  
[www.getitnyc.com/japanese-class.htm](http://www.getitnyc.com/japanese-class.htm)

### Discounted Deals off all Handbags and Wallets

#### Kazuyo Nakano New York

Kazuyo Nakano, known for their quality handbags and accessories, is offering 15% to 30% off all handbags (that's 30% off their previous collections and 15% off their new ones) from Nov. 28 till Dec. 24. Also for the holidays, they will be giving 30% off on all wallets. Make sure to take advantage of this special holiday offer if you're planning on buying an unforgettable gift for yourself, or for that special someone in your life.

**Location:** 117 Crosby St. (bet. Houston & Prince Sts.)  
New York, NY 10012  
**TEL:** 212-941-7093 / <http://www.kauyonakano.com>



### 10% Off Discount on all Christmas Cakes for Chopsticks NY Readers

#### Café Zaiya

Popular eatery, Café Zaiya, will be selling 6 different Japanese Christmas cakes this holiday season; Strawberry shortcake, Bush de noel, Green tea cake, Mango mousse, Raspberry mousse, and Tiramisu. For Chopsticks NY readers, 10% off discount will be given on all Christmas cake orders when reserved by Dec. 18. Make sure to mention Chopsticks NY to receive the discount. Between Dec. 18 and Dec. 25, readers can also bring the coupon located at the lower left corner of Zaiya's ad in the Chopsticks NY December issue to

get 5% off on all purchases. All cakes are available at the 6 locations below. Please call and make a reservation at the location near you. Zaiya is also taking orders for party platters, sushi(\$60), finger food appetizers(\$72), salads(\$36), and sandwiches(\$36).

**Location:** Zaiya Midtown (18 E. 41st St., TEL: 212-779-0600)  
Zaiya Downtown (69 Cooper Sq., TEL: 212-253-9700)  
Zaiya @ Kinokuniya  
(1073 Avenue of the Americas, 2nd Fl., TEL: 212-764-6785)



### Free original desktop calendar 2009 for customers

#### Katsuko Salon

Japanese hair salon in Fort Lee, Katsuko Salon, currently offers free original "Katsuko Salon Calendar 2009" to the first 400 customers to show their gratitude. It is a desktop style calendar which comes with a plastic stand.

**Location:** 2039 Lemoine Ave., Fort Lee, NJ 07024  
**TEL:** 201-585-9699 / [www.katsukosalon.com](http://www.katsukosalon.com)

### December highlights: exhibition, book signing, and performance

#### Kinokuniya Bookstore

Kinokuniya Bookstore at Bryant Park is currently holding a "Japanese Arts & Craft Fair", which features high quality Japanese stationeries, artistic goods & accessories. The fair ends on Dec. 31. From December 1 – 31, they will have George Hirose: Night Lights photo exhibit, featuring a composite of photographic works by George Hirose on display. There will be a reception on Dec. 5 from 5:30pm to 8pm. On Dec. 6 from 3pm to 5pm, they will conduct a Japanese Swordsmanship demonstration and book signing by Cary Nemerov, author of "Mastering the Samurai Sword".

**Location:** 1073 Avenue of the Americas (bet. 40th & 41st Sts.)  
New York, NY 10018  
**TEL:** 212-575-5052 / [www.kinokuniya.com](http://www.kinokuniya.com)

### Free T-shirt Giveaway for All Chopsticks NY Readers

#### Aburiya Kinnosuke

If you're craving an authentic Japanese restaurant with a stylish Izakaya décor, Aburiya is your place to dine. They offer real Japanese grilling (Aburimono) at reasonable prices, and are currently giving away free black "Aburiya Kinnosuke" t-shirts for all Chopsticks NY readers as a token of their appreciation through the end of December. Also, when you order from the party set menu, a complementary glass of beer or Champagne will be served. Party set menu includes Aburiya salad, organic chicken hot pot with colla-

gen, shichirin aburi, seasonal sashimi mori in the wooden tab, and chef's choice of fish dish.

**Location:** 213 E. 45th St. (Bet. 2nd & 3rd Aves.), New York, NY 10001  
**TEL:** 212-867-5454



### \$50 off for Brazilian Hair Straightening

#### Hisako Salon

Hisako Salon, a premier hair salon located in Chelsea, introduces Brazilian Hair Straightening (\$350). Unlike Japanese Straightening Perm, this treatment is suitable for people with blonde hair to straighten the hair without too much damage or loss of volume. The finished look is natural, and this 2 to 3 hour treatment includes cut and blow-dry. A special discount of \$50 is offered for new customers until the end of December.

**Location:** 183 7th Ave. (bet. 20th & 21st Sts.)  
New York, NY 10011 / **TEL:** 212-989-2233



### \$200 off all pianos with Chopsticks NY ad

#### Absolute Piano

Absolute Piano, Manhattan/Uptown piano retail store, is currently offering \$200 special discount on every new or restored piano with Chopsticks NY ad on page 16. This offer ends on Dec. 31. Absolute Piano carries over 30 pre-owned Yamaha and Kawai pianos as well as new Kawai grand/upright pianos. Rental and repair services are also available.

**Location:** 1646 Park Ave. (at 116th St.), New York, NY 10035  
**TEL:** 212-987-6173 / [www.absolutepianony.com](http://www.absolutepianony.com)



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# TOKYO: The World Food Festival in the Food Capital



With its traditionally rich culinary culture and the Japanese people's sensitivity and their punctilious pursuit of high quality food, Tokyo is acknowledged as the food capital of the world. The Michelin Guide, a prominent French restaurant guide with competitive listings, has awarded more stars to Tokyo than New York or even Paris. Food & Wine, one of the top culinary magazines in the United States, rates Tokyo the most exciting restaurant city in the world. As such, Tokyo will host the World Summit of Gastronomy 2009 from February 9 to 11, 2009, a magnificent international cooking show that is being held for the first time in Asia, and is going to be a not-to-miss event for food enthusiasts. This event is to showcase and promote the Japanese cooking culture to the general public and culinary professionals, as well as the latest culinary scenes from different parts of the world by inviting the world's top chefs.

The event has three missions: 1) to provide international culinary exchange opportunities to chefs from around the world, 2) to promote Japanese food culture and Japanese culinary brands to the world, and 3) to introduce the importance of dietary education,

which the Japanese government recently passed a law to advocate domestically and internationally. The contents approach these three perspectives in unique ways during this three-day unprecedented event.

The top notch chefs such as Joël Robuchon and Nobu Matsuhisa are invited to this event to demonstrate their traditional, original and unique cooking methods as well as their cooking philosophies and innovative view on Japanese cuisine. The varieties of the chefs' background – not to mention Japanese, but also French, Italian and French – characterize today's global culinary landscape, since they will demonstrate how Japanese food and ingredients influence their conventional styles.

The cooking and kitchen tool trade show probably takes the largest space in the Tokyo International Forum, the cutting-edge convention venue in central Tokyo, to introduce the latest products with Japan's one-of-a-kind sleek and stylish, high quality, compact but efficient and well designed products. Promoting Japanese food culture is not simply sampling Japa-

nese food and ingredients; the event's demonstration sessions also approach from Japan's historic background, regional climate characteristics and, most importantly, Japan's unique hospitality and manners at dining occasions.

Global affairs also strongly connect to culinary industries. Some food ingredients are becoming hard to get, and several food-safety issues have been casting a shadow on chefs and gourmands. Cooking professionals will discuss this topic in the 90-minute symposium on the first day.

Japanese food has been promoting itself to the mature phase and gained enough popularity and has become one of the major cooking elements in the world. In addition, there are more ingredients that are unique to Japanese food becoming known and accepted among the global community. The event will carry the multi dimensions of Japanese food culture, high food quality, cultural and social sensitivity and traditions that are all respected and renowned in today's world. This is going to be a must-see experience for a wide range of audiences including Japanese food fans, gourmet enthusiasts and young generations who would contribute to better human life and pursue innovative cooking to evolve the human culture.

For details of the World Summit of Gastronomy 2009, go to [www.tokytaste.net](http://www.tokytaste.net)

— *Nori Akashi*: Public Relations Manager at the New York Office of JNTO



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[meaning] Where is --?  
[usage] A convenient phrase when asking directions. Put your destination in the beginning of the sentence; for example, "Tokyo-eki (Tokyo Station) wa doko desu ka" or "Toire (bathroom) wa doko desu ka."

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# What on Earth?

# 冬至

# TOUJI

In astronomical terms, the winter solstice is defined as the instant when the Sun's position in the sky is at its greatest angular distance on the other side of the equatorial plane from the observer. In plain words, it's the shortest day of the year in the northern hemisphere. Each culture interprets this day in a different way; in Japan, the winter solstice is called "touji" and is traditionally considered the beginning of the year. Since solar energy weakens as we approach touji, it is the day with the weakest energy level, but, at the same time, it is also the day when the energy level starts to increase. This is why Japanese people place importance on this day.

On the day of touji, Japanese people customarily eat "kabocha" (pumpkin) and "touji-gayu" (porridge made with red beans) and bathe in "yuzu-yu" (a hot bath made with yuzu citrus fruit). The origins of these customs are unclear, but there are some commonly accepted stories. Touji-gayu, with its red beans, may have become popular because the color red is believed to have the power to repel evil. A similar custom is observed in Korea as well. There, people eat red bean soup with dumplings during the winter solstice.

Kabocha is a summer vegetable and is not native to Japan, but even so it's one of the stars of touji; people believe that eating kabocha during touji prevents them from catching colds and other diseases. There is not any definite explanation of why Japanese started eating kabocha on the day of touji, but there are some plausible theories. Kabocha harvested during the summer can be preserved for a long time and can retain its nutrition well without the help of contemporary preservation systems. Naturally, it is a good source of nutrition in winter, a season when vegetables with an abundance of vitamins are in short supply.



Additionally, kabocha is also known as "nankin," a word containing several "n"s. Based on the belief that eating food that contains an "n" in its name brings "un" (good luck), kabocha, a.k.a. nankin, is listed as one of the seven fortunate foods of touji. The other six are "ninjin" (carrot), "kinkan" (kumquat), "renkon" (lotus roots), "ginnan" (ginko nut), "kanten" (agar), and "udon" (udon noodles).

Putting a couple of yuzu citrus fruits in a bath has beneficial physical effects, including curing cracks of the skin, preventing colds, and easing backaches. These are not, however, the only reasons why people customarily bathe in yuzu-yu during touji. The custom is thought to have come from a pun; touji has a homophone that means "hot spring cure," and yuzu has one meaning "to accommodate money." Expanding this interpretation, bathing in yuzu-yu during touji is believed to repel disease and bring richness. Nobody knows how effectively yuzu-yu brings about these results, but it is certain that the aroma of yuzu in a bath is therapeutic.

Touji this year is December 21st. New York will be freezing at this time, but remember it's the day positive energy levels start going upward. Look forward to spring walking towards you.



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